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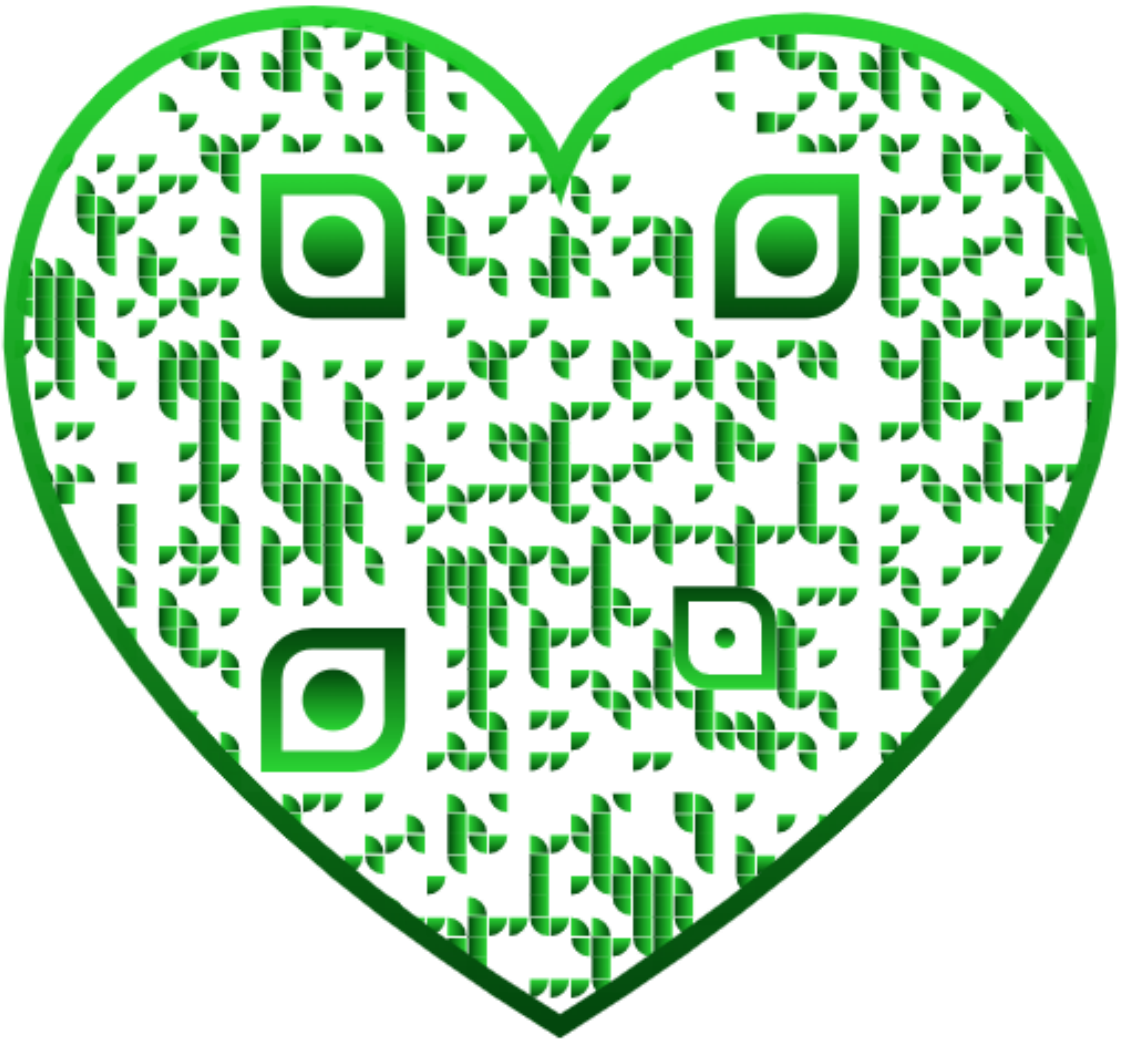

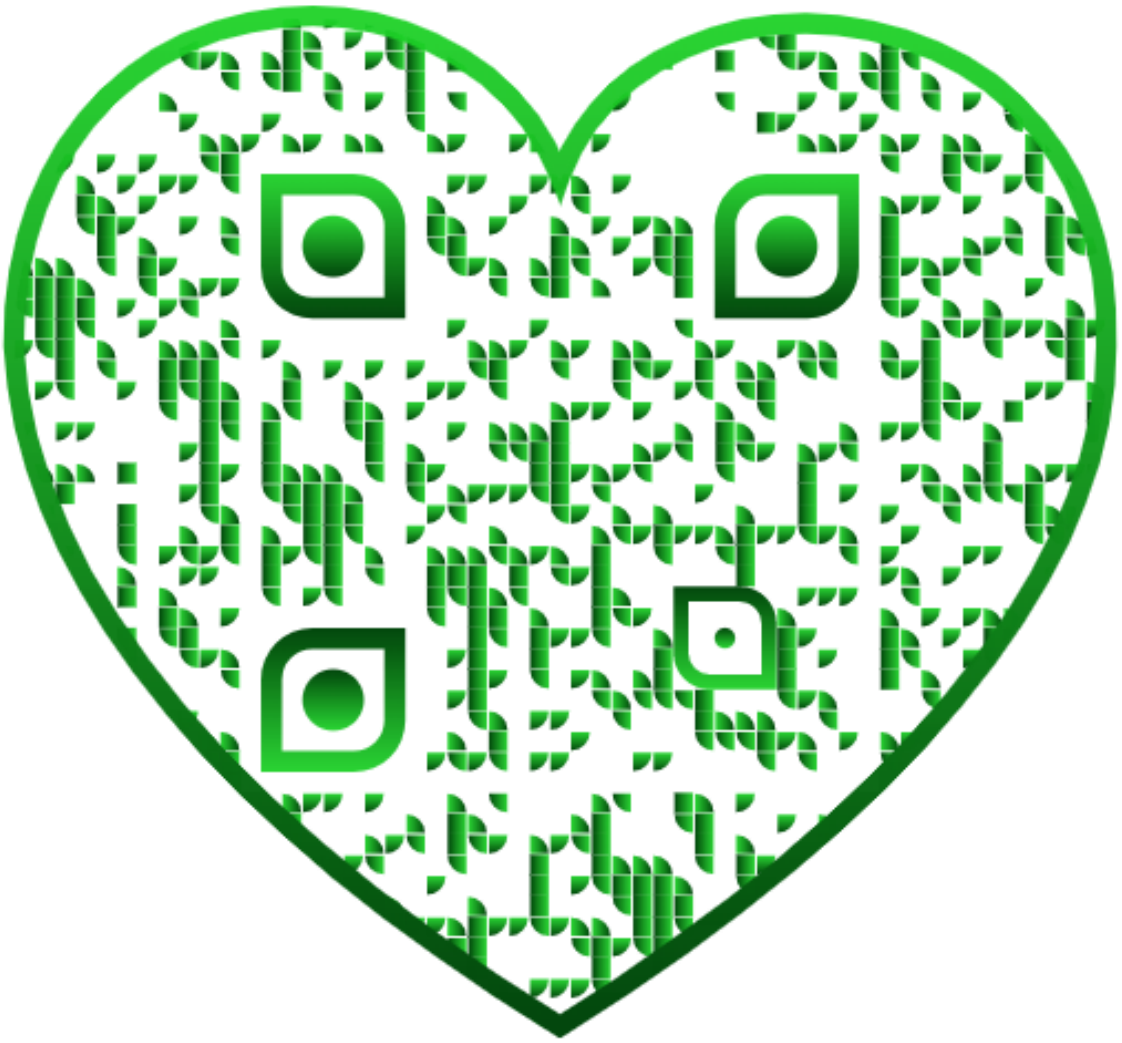

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Celebrate! with Woman's World

# HOLIDAY TREATS

**12 HOLIDAY CHARCUTERIE**
Level up your cheese board with innovative selections.

**16 COOKIES, BROWNIES & BARS**
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Flour, sugar and butter never tasted so good or looked so festive!

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# Welcome to our holiday extravaganza!

The holiday season is a time to gather—when friends, family and communities come together to enjoy the sights, sounds and smells of festive and delicious food and drink. Recipes from cocktails to dessert await!

# Cheers to a happy

## Candy Cane Martini

*Turn leftover candy canes into a minty cocktail to toast the season!*

- **15 candy canes, divided**
- **1 large bottle vodka**
- **2 Tbs. marshmallow cream**
- **3 Tbs. white crème de cacao**
- **2 Tbs. peppermint schnapps**
- **Ice cubes**

- Crush 14 candy canes into fine powder. Pour into glass bottle and fill with vodka; seal. Shake to mix. Let sit overnight.
- Crush 1 candy cane. Dip rims of 4 martini glasses in marshmallow cream, then crushed candy cane. Set aside.
- Pour 2 cups of candy-cane vodka, crème de cacao and schnapps into ice-filled cocktail shaker. Cover; shake vigorously until well chilled and pour into glasses.

**SERVINGS: 4**
**ACTIVE time: 30 min. TOTAL time: 30 min. + overnight**

## Christmas Old Fashioned

*This orange variation of a classic is best enjoyed slowly, with good company!*

- **3 oz. bourbon or rye whiskey**
- **4 tsp. maple syrup**
- **2 dashes orange bitters, like Angostura bitters**
- **2 oz. orange juice (1 orange juiced)**
- **Ice cubes**
- **Cinnamon sticks, orange slices, rosemary sprigs, optional**

- In ice-filled cocktail shaker, mix bourbon, syrup, bitters, and juice; shake 30 sec. or until chilled. Pour into 2 old-fashioned glasses. Fill glasses with ice.
- Garnish with orange slices, cinnamon sticks and rosemary sprigs, if desired, and enjoy!

**SERVINGS: 2**
**ACTIVE time: 5 min. TOTAL time: 5 min.**

# holiday!

**Make the season even merrier with these sips that are guaranteed to put everyone in a festive spirit**

## Cinnamon Wine Punch

*This cool-weather twist on sangria is even more warming with cinnamon mmm*

- **1 (750 ml.) bottle red wine**
- **3 cups pear nectar**
- **2 cups white cranberry juice**
- **1 cup ruby port**
- **1 cup triple sec**
- **4 cinnamon sticks + additional**
- **Ground cinnamon, granulated sugar and light corn syrup, optional**
- **Orange slices, quartered, if desired**

- In large pitcher, mix first 5 ingredients. Add 4 cinnamon sticks. Cover; chill at least 2 hrs. Remove cinnamon sticks before serving.
- If desired, on plate, mix ground cinnamon into sugar. Brush rims of 12 glasses with syrup; dip into cinnamon-sugar. Invert glass. Serve punch in glasses with orange slice and cinnamon stick.

**SERVINGS: 12**
**ACTIVE time: 10 min. TOTAL time: 2 hrs., 15 min.**

## Ruby Reindeer

*Rosemary-infused simple syrup adds to our take on a Salty Dog*

- **¼ cup honey**
- **2 sprigs rosemary**
- **1 lime wedge**
- **Kosher salt**
- **Ice cubes**
- **¾ cup gin**
- **4 cups ruby red grapefruit juice**
- **4 grapefruit slices**

- In pot, combine ¼ cup water, honey and rosemary. Over med. heat, cook until flavors blend, about 5 min.; strain. Chill at least an hour.
- Rub rims of 4 rocks glasses with lime wedge; dip into salt. Fill glasses with ice. Evenly divide gin, juice and syrup among glasses. Garnish with grapefruit.

**SERVINGS: 4 ACTIVE time: 15 min.**
**TOTAL time: 1 hr., 15 min.**

## Apple Pie Refresher

*Our spiked cider is extra festive served with a sugared rim and spice garnish*

- **4 cups apple cider**
- **6 cinnamon sticks**
- **½ tsp. whole cloves**
- **3 (2") strips lemon zest**
- **½ cup bourbon, optional**
- **Light corn syrup and coarse white decorating sugar, optional**
- **Ice cubes**
- **1 apple, cored, thinly sliced**
- **Star anise, optional**

In pot over med. heat, combine cider, 2 cinnamon sticks, cloves and zest; bring to a simmer. Remove from heat. Cover; let steep 5 min. Strain into heatproof container; cool. If desired, stir in bourbon. Cover; chill 2 hrs.

Brush rims of 4 glasses with corn syrup; dip into sugar. Set aside. When serving, fill glasses with ice. Divide cider among glasses; garnish as desired.

**SERVINGS: 4**
**PREP time: 15 min. TOTAL time: 2 hrs., 15 min.**

## Minty Gin Fizz

*Eggs whites are the easy secret to creating the froth on these cool sparklers*

- **Ice cubes**
- **2 pasteurized egg whites**
- **¾ cup gin**
- **½ cup lemon juice**
- **⅓ cup simple syrup**
- **¼ cup crème de menthe**
- **Club soda**
- **Mini candy canes, optional**

In ice-filled cocktail shaker, mix egg whites, gin, lemon juice, simple syrup and crème de menthe; shake 30 sec. Strain into 4 cocktail glasses. Top with club soda. Garnish with mini candy canes.

**SERVINGS: 4**
**ACTIVE time: 10 min.**
**TOTAL time: 10 min.**

***Tip!***

Basic simple syrup consists of equal amounts of white sugar and water, heated till sugar dissolves. Use chilled.

## Coconut-Tangerine 'Ritas

*Margaritas get a holiday makeover with coconut and tangerine*

- 2 tsp. corn syrup
- 2 Tbs. unsweetened shredded coconut
- ¼ cup sugar
- ¼ cup lime juice
- 1 tsp. coconut extract
- Ice cubes
- 3 cups tangerine juice
- ½ cup tequila
- ¼ cup Cointreau

- Brush rims of 4 martini glasses with corn syrup; dip in coconut. Invert; dry.
- In pot, mix sugar, juice and extract; cook over med. heat until sugar dissolves, 3 min. Cool. In pitcher, mix ice cubes, tangerine juice, tequila, Cointreau and syrup. Divide among glasses.

**SERVINGS: 4**
**ACTIVE time: 20 min.**
**TOTAL time: 1 hr.**

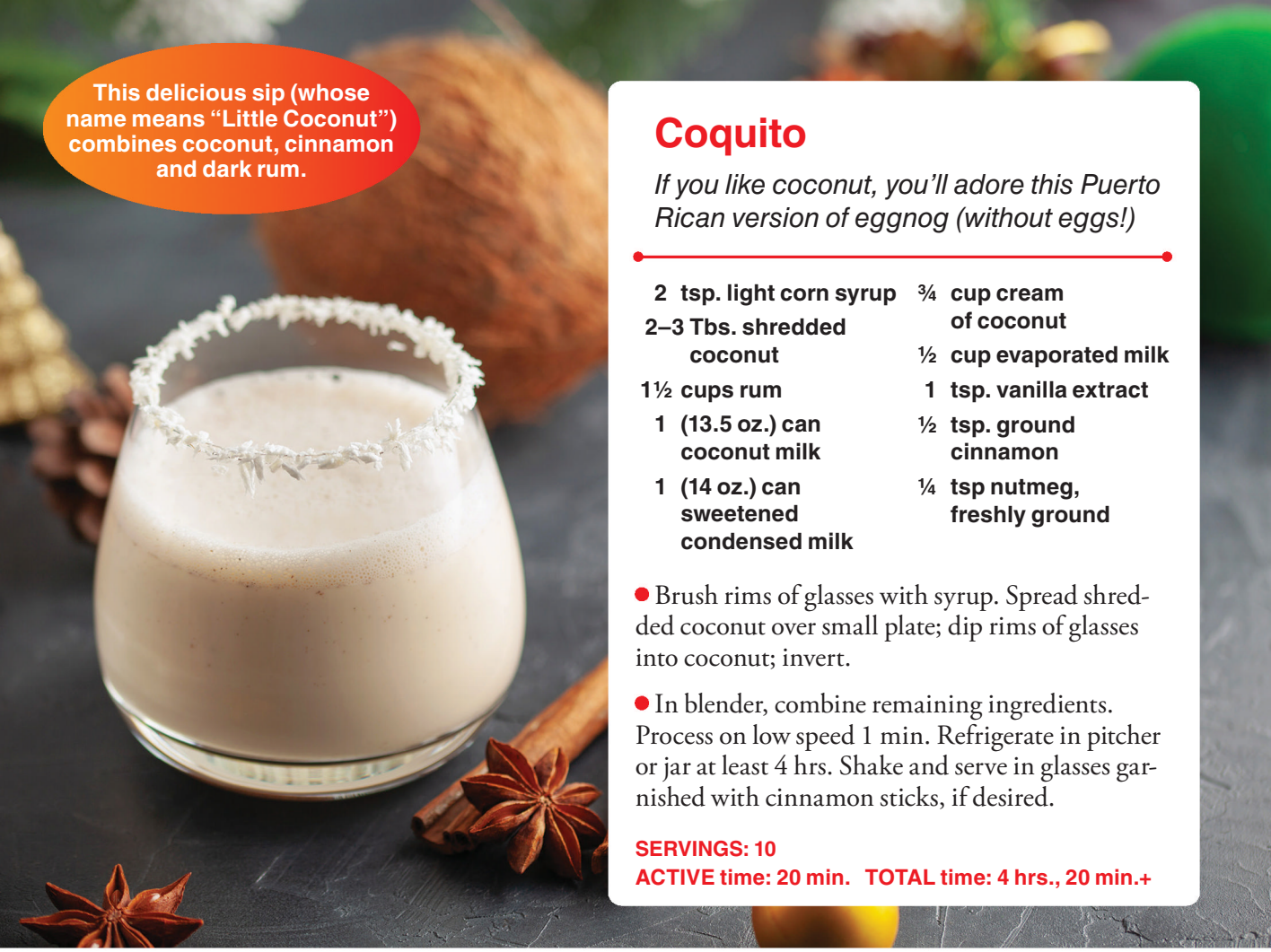
## Bourbon Punch

*Pretty, sweet and bubbly! Add frozen berries to chill punch without watering it down*

- 2 cups bourbon
- 1 can (12 oz.) frozen lemonade concentrate, thawed, undiluted
- 1 can (6 oz.) frozen cranberry juice cocktail concentrate, thawed, undiluted
- 1 btle. (2 liter) chilled ginger ale
- 2 btles. (10 oz. each) chilled club soda
- Lemon, lime and orange slices, cranberries and mint leaves
- Ice cubes

- In large pitcher, combine bourbon, lemonade and cranberry juice cocktail concentrates; cover and refrigerate until chilled, about 1 hr., or overnight.
- Just before serving, pour into large bowl; add ginger ale and club soda. If desired, garnish with citrus slices, frozen cranberries and mint. Serve with ice.

**SERVINGS: Makes 4 qts.**
**ACTIVE time: 20 min.**
**TOTAL time: 1 hr., 20 min. + overnight**



This delicious sip (whose name means "Little Coconut") combines coconut, cinnamon and dark rum.

## Coquito

*If you like coconut, you'll adore this Puerto Rican version of eggnog (without eggs!)*

- 2 tsp. light corn syrup
- 2–3 Tbs. shredded coconut
- 1½ cups rum
- 1 (13.5 oz.) can coconut milk
- 1 (14 oz.) can sweetened condensed milk
- ¾ cup cream of coconut
- ½ cup evaporated milk
- 1 tsp. vanilla extract
- ½ tsp. ground cinnamon
- ¼ tsp nutmeg, freshly ground

● Brush rims of glasses with syrup. Spread shredded coconut over small plate; dip rims of glasses into coconut; invert.

● In blender, combine remaining ingredients. Process on low speed 1 min. Refrigerate in pitcher or jar at least 4 hrs. Shake and serve in glasses garnished with cinnamon sticks, if desired.

**SERVINGS: 10**
**ACTIVE time: 20 min. TOTAL time: 4 hrs., 20 min.+**

## Maple Mocha Contentment

*Maple-sweetened coffee meets chocolate syrup and whipped cream in this decadent drink that's perfect for a holiday brunch*

- 2 cups hot strongly brewed coffee
- ½ cup milk
- 2 Tbs. maple syrup + additional
- 2 Tbs. chocolate syrup + additional
- ½ tsp. ground cinnamon + additional
- ¼ cup coffee liqueur, optional
- Whipped cream

● In heatproof pitcher, mix coffee, milk, 2 Tbs. maple syrup, 2 Tbs. chocolate syrup, ½ tsp. cinnamon and liqueur; evenly divide between 2 heatproof glasses.

● Top each glass with whipped cream; drizzle in syrups. Top with more whipped cream and cinnamon.

**SERVINGS: 2**
**PREP time: 10 min. TOTAL time: 10 min.**

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Magazine SHOP

# Holiday Charcuterie

**Comfort and joy abound with this seasonal feast of classic bites.**

# Board

## Build the Board

**CHEESES & CRACKERS**
Assorted crackers
Brie
Comté
Manchego
Provolone

**FRUITS**
Kumquats
Oranges
Pomegranate

**GARNISHES**
Clove-studded orange
Red currants
Rosemary sprigs

**MEATS**
Aged salami
Pancetta
Summer sausage

**NUTS**
Candied Pecans
Mixed nuts

**SPREADS**
Bacon, Cheddar & Swiss Cheese Ball
Whiskey Bacon Jam
Wild Plum Jelly

*Turn the page for recipes* ▶

# Holiday Charcuterie Board

## Bacon, Cheddar & Swiss Cheese Ball

*This delicious cheese ball works as a spreadable dip and makes a fabulous gift*

- 1 pkg. (8 oz.) cream cheese, softened
- ½ cup sour cream
- 2 cups Swiss cheese, shredded
- 2 cups sharp cheddar cheese, shredded
- 1 cup cooked bacon (about 12 strips), crumbled, divided
- ½ cup onion, finely chopped
- ½ cup pecans, chopped, toasted, divided
- 1 jar (2 oz.) diced pimientos, drained
- 2 Tbs. sweet pickle relish
- ¼ tsp. salt
- ¼ tsp. pepper
- ¼ cup fresh parsley, minced
- 1 Tbs. poppy seeds

In large bowl, beat cream cheese and sour cream until smooth. Stir in shredded cheeses, ½ cup bacon, onion, ¼ cup pecans, pimientos, pickle relish, salt and pepper. Chill, covered, at least 1 hr.

In small bowl, mix parsley, poppy seeds and remaining bacon and pecans. Spread half parsley mixture on large plate. Shape half cheese mixture into a ball; roll in parsley mixture to coat evenly. Cover. Repeat to make another cheese ball. Chill at least 1 hr. Serve with crackers.

**SERVINGS: 2 cheese balls (4 cups each)**
**ACTIVE time: 20 min.**
**TOTAL time: 2 hrs., 20 min. +**

## Whiskey Bacon Jam

*Slather this smoky jam on pretty much anything. It lasts only a week in the fridge, so freeze small amounts for quick snacks.*

- 1½ lbs. thick-sliced bacon strips, finely chopped
- 8 shallots, finely chopped
- 1 large sweet onion, finely chopped
- 2 cloves garlic, minced
- 1 tsp. chili powder
- ½ tsp. paprika
- ¼ tsp. kosher salt
- ¼ tsp. pepper
- ½ cup whiskey
- ½ cup maple syrup
- ¼ cup balsamic vinegar
- ½ cup packed brown sugar

In large skillet, cook bacon over med. heat until crisp. Drain on paper towels. Discard all but 2 Tbsp. drippings. Add shallots and onion to drippings; cook over med. heat until caramelized.

Stir in garlic; cook 30 sec. Add seasonings. Remove from heat; stir in whiskey and maple syrup. Increase heat to high; bring to a boil and cook 3 min., stirring constantly. Add vinegar and brown sugar; cook 3 min., stirring constantly.

Crumble bacon; add to skillet. Reduce heat to low and cook 12 min., stirring every few minutes. Cool slightly. Pulse half jam in food processor until smooth; stir puree into remaining jam.

**SERVINGS: 3 cups**
**ACTIVE time: 15 min. TOTAL time: 45 min.**

## Candied Pecans

*Your guests will devour these too-good-to-be-true sugared nuts*

- **2¾ cups pecan halves**
- **2 Tbs. butter, softened, divided**
- **1 cup sugar**
- **½ cup water**
- **½ tsp. salt**
- **½ tsp. ground cinnamon**
- **1 tsp. vanilla extract**

- Place pecans in shallow baking pan in 250° oven for 10 min. or until warmed. Grease a 15"x10"x 1" baking pan with 1 Tbs. butter; set aside.
- Grease sides of large heavy saucepan with remaining butter; add sugar, water, salt and cinnamon. Bring to boil, stirring constantly to dissolve sugar. Cover; cook 2 min. to dissolve any sugar crystals that may form on sides of pan.
- Cook, without stirring, until candy thermometer reads 236° (soft-ball stage). Remove from heat; add vanilla. Stir in warm pecans until evenly coated.
- Spread onto prepared baking pan. Bake at 250° for 30 min., stirring every 10 min. Spread on wax-paper-lined baking sheet to cool.

**SERVINGS: approx. 1lb.**
**ACTIVE time: 25 min.**
**TOTAL time: 55 min.**

## Wild Plum Jelly

*Make jars of this jelly when wild plums are in season. Then tie a ribbon around each rim and give as gifts.*

- **5 lbs. wild plums, halved and pitted**
- **4 cups water**
- **1 pkg. (1¾ oz.) powdered fruit pectin**
- **7½ cups sugar**

- In stockpot, simmer plums and water until tender, about 30 min. Line strainer with 4 layers of cheesecloth and place over bowl. Place plum mixture in strainer; cover with edges of cheesecloth. Let stand until liquid in bowl measures 5½ cups, about 30 min.
- Return liquid to pan. Add pectin; stir and bring to boil. Add sugar; bring to full rolling boil. Boil for 1 min., stirring constantly.
- Remove from heat; skim off any foam. Carefully ladle hot mixture into hot sterilized half-pint jars, leaving ¼" of headspace. Remove air bubbles; wipe the rims and put on lids. Process for 5 min. in a boiling-water canner.

**SERVINGS: about 8 half-pints**
**ACTIVE time: 55 min. TOTAL time: 1 hr.**

# Cookies, Brownies & Bars

Fill your home with fragrant sweet treats that will make the holidays—and the days in between—mouthwatering occasions.

## Snowflake Snowmen

*Our super-adorable, buttery-rich cookies will charm kids of all ages!*

**1 cup butter, at room temp.**
**½ cup + 1 pkg. (16 oz.) confectioners' sugar**
**2 tsp. vanilla extract**
**¼ tsp. salt**
**3 cups all-purpose flour**
**3 Tbs. meringue powder**
**4 drops each red and blue liquid food coloring**
**Granulated sugar**
**9 red, 9 white and 2 orange gumdrops**
**Silver dragées*, optional**
**18 Sour Belts candies, from 2 pkgs. (3 oz. each), cut into 36 (3¼"x¾") strips**
**36 M&M's**
**Black decorating gel and pink heart-shaped sprinkles**

- Preheat oven to 350°F. Coat baking sheets with cooking spray. On med. speed, beat butter, ½ cup confectioners' sugar, vanilla and salt until smooth. Gradually beat in flour until blended. Shape ⅔ cup dough into 18 balls; flatten into 1¼" rounds. (Refrigerate unused dough.) Place, 1½" apart, on baking sheets. Bake 7–8 min. or until edges start to brown. Cool 5 min. Transfer to racks; cool completely.

- Meanwhile, on lightly floured surface, roll out remaining dough to ¼" thickness. Using 3¾" snowflake-shaped cutter, cut out 18 cookies, rerolling scraps. Place, 1½" apart, on separate or cooled baking sheets. Bake and cool as directed above.

- On med.-high speed, beat remaining 1 pkg. (16 oz.) confectioners' sugar, meringue powder and ½ cup warm water until glossy and spreadable. If too thick, beat in additional water, 1 tsp. at a time. Reserve 1½ cups icing. In separate bowls, tint ¾ cup remaining icing pink and remaining icing light blue with food colorings. Transfer ¼ cup each white, pink and blue icings to separate small plastic food storage bags; snip off tiny bottom corner from each bag; reserve. (Keep bowls of icings and holes in bags covered with damp paper towels when not in use.)

● Place all round cookies and 6 snowflake cookies on rack set over wax paper; spread with reserved white icing to cover completely. On clean wax paper, coat 6 more snowflake cookies in pink icing and remaining cookies in blue icing. Let stand until dry, 1 hr.

● On surface sprinkled with granulated sugar, roll out each red gumdrop to ⅛" thickness. Trim each into 2" square; diagonally cut in half to form two triangles. Shape each triangle into hat, *as shown*.

● For hat trim, in granulated sugar, roll out each white gumdrop to ⅛" thickness. From each, cut out 2 (2½"x⅜") strips. From scraps, shape 18 (½") balls. Using icing, attach 1 strip and 1 ball to each hat. Reserve.

● Using reserved icings, pipe decorations onto snowflake cookies; if desired, attach dragées. Let stand until dry. For heads, with icing, attach round cookies to centers of snowflake cookies. For each scarf, fold 1 Sour Belt strip over center of second strip. Attach to heads with icing. Attach hat. For ear muffs, attach M&M's. For noses, cut tiny triangles from orange gumdrops; attach to face. For eyes and mouths, pipe on gel. For cheeks, attach sprinkles.

**SERVINGS: 18**
**ACTIVE time: 2 hrs., 40 min.**
**TOTAL time: 4 hrs., 40 min.**

**Dragées for decoration only.*

# Buttery Almond Cookies

*Just a bit of honey adds natural sweetness to these crisp, nutty wafers*

**1 cup butter, at room temp.**
**¼ cup honey**
**1 tsp. almond or vanilla extract**
**2½ cups all-purpose flour**
**1 egg, beaten**
**¾ cup sliced almonds**

● On med. speed, beat butter and honey until smooth; beat in extract. On low, beat in flour and ¼ tsp. salt. On sheet of plastic wrap, shape into 10" log; roll up in wrap. Chill until firm, 1½ hrs.

● Preheat oven to 325°F. Grease baking sheets. Cut log into ¼"-thick slices. Place 1½" apart on baking sheets. Brush with egg; top with almonds. Bake until golden, 8–10 min. Let cool 5 min. Transfer from pans to rack; let cool completely.

**SERVINGS: 40**
**ACTIVE time: 45 min.**
**TOTAL time: 3 hrs.**

## SHAPE DOUGH LOGS

The trick to perfectly cylindrical logs that bake up into round cookies: Cut an empty paper-towel tube down one side. Form the dough into a log and wrap it in plastic wrap. Now slip it into the tube and roll it on a flat surface until the log is even. Then chill, turning occasionally, until ready to use.

# Lemon Shortbread Stars

*These semi-homemade stars make delicious, beautiful gifts!*

- **1 (17.5 oz.) box sugar cookie mix**
- **2 lemons, zested, juiced and divided**
- **1 egg white**
- **1 cup powdered sugar**

Prepare cookie mix as pkg. directs, adding 2 Tbs. lemon juice and 1 tsp. zest. On floured wax paper, roll out dough to ¼" thickness. Refrigerate 30 min. Preheat oven to 375°F. Using 3" star cutter, punch out cookies. Arrange on parchment-lined baking sheet; bake 7 min. Let cool. Using electric mixer on med. speed, beat egg white, powdered sugar and 1 Tbs. lemon juice until smooth. Drizzle frosting onto cookies. Let harden 1 hr. before packaging.

**SERVINGS: 18**
**ACTIVE time: 20 min.**
**TOTAL time: 2 hrs.**

## FAST & FESTIVE GIFT IDEA

Placing stars into ready-made holiday-treat totes (like these cellophane bags) and tying them with a bright ribbon creates sweet gifts in no time. Success secret: To keep cookies from sticking together, slip a piece of wax paper between each star.

**Store-bought dough makes it a breeze to whip up a trio of tasty holiday treats**

# Salted Caramel Red Velvet Cookies

*Bake up some magic this holiday season with festive red velvet cookies that start with a mix!*

- **1 pkg. (16.5 oz.) refrigerated sugar cookie dough**
- **⅓ cup unsweetened cocoa powder**
- **1 Tbs. red gel food coloring**
- **24 chocolate-covered caramel candies, such as Rolo**
- **½ cup white chocolate chips**
- **½ cup milk chocolate chips**
- **1 Tbs. flaked sea salt, such as Maldon**

Preheat oven to 350°F. Line cookie sheet with parchment.

Set aside. In gallon-sized zip-top bag, place sugar cookie dough, cocoa and food coloring together. Knead bag until ingredients are well combined. Wrap 1 Tbs. of dough around 1 caramel candy, encasing candy in dough ball. Place ball on cookie sheet. Continue until all dough has been rolled into cookie rounds. Bake 9–12 min. or just until they begin to set. Cool completely.

- Melt white chocolate chips in 1 zip-top bag and milk chocolate chips in another. Drizzle melted chocolate over top of each cooled cookie, sprinkling tops with flaked sea salt. Allow chocolate to cool and harden before serving. Serve at room temp.

**SERVINGS: 24**
**ACTIVE time: 20 min.**
**TOTAL time: 35 min. + cooling**

# Cranberry-Chocolate Biscotti

*A hint of cinnamon ensures these crunchy bites are extra irresistible*

**1 (16.5 oz.) tube refrigerated sugar cookie dough, at room temp.**
**⅓ cup all-purpose flour**
**½ cup dried cranberries**
**⅓ cup mini chocolate chips**
**1 tsp. ground cinnamon**
**Melted dark chocolate, optional**

- Preheat oven to 325°F. Coat baking sheets with cooking spray. On low speed, beat cookie dough, flour, cranberries, chocolate chips and cinnamon until combined. Cut dough in half; shape into 2 (7"x 2") logs; place 3" apart on baking sheet. Bake until toothpick inserted in center comes out clean, 30–35 min. Let cool 15 min.

- Cut logs into 1½"-thick slices; place 1" apart on baking sheets. Bake, flipping once, until lightly browned and toasted, 6–7 min. per side. Transfer from baking sheets to racks; let cool. If desired, drizzle with chocolate.

**SERVINGS: 28**
**ACTIVE time: 30 min.**
**TOTAL time: 2 hrs.**

# Rudolph Brownie Cake Balls and Baileys Sugar Plum Bonbons

*Not only are these spectacular sweets a treat to look at, they're a treat to eat, too, filled with chocolate-covered cherries for kids or flavored with Baileys for adults!*

**ANTLER AND LEAF DECORATIONS**

- ½ tsp. tylose powder, such as Wilton
- Brown and leaf green concentrated food colorings
- 1¼ cups white fondant
- Cornstarch
- Drinking straws

**BROWNIE CAKE BALLS**

- 1 pkg. (18.3 oz.) chewy fudge brownie mix
- Eggs, oil and water
- 3 Tbs. chocolate syrup
- 16 chocolate-covered cherries from 8-oz. pkg.
- 3 Tbs. Baileys Chocolate Cherry Irish cream liqueur

**ASSEMBLY**

- 1 cup light cocoa candy melts, melted
- 16 red round chocolate-covered Dutch mints
- White, red and green confetti sprinkles
- 1 tube (4.25 oz.) black decorating icing fitted with writing tip
- Wilton Pearls and Holly Mix sprinkles
- 1 jar (3.25 oz.) red decorating sugar
- 1 cup red candy melts, melted
- Red Celebration Pearls candies

- For antlers, knead ¼ tsp. tylose powder and dot of brown food coloring into ½ cup fondant. On surface sprinkled with cornstarch, roll out fondant to ⅛" thickness. Using 1½" oak leaf cutter, cut out 32 shapes, rerolling scraps. Place on baking sheet.

- For leaves, arrange straws on another baking sheet. Knead ¼ tsp. tylose powder and dot of leaf green food coloring into ½ cup fondant. On surface sprinkled with cornstarch, roll out fondant to ⅛" thickness. Using 1½" holly leaf cutter, cut out 32 shapes, rerolling scraps. Using toothpick, score veins on leaves. Drape over straws. Let antlers and leaves dry 24 hrs.

- Preheat oven and prepare brownie mix using eggs, oil and water for fudgy brownies according to package directions. Bake in 13"x9" pan according to pkg. directions; cool.

- In large bowl, crumble brownies. Transfer half of crumbs to separate bowl. Add chocolate syrup to one bowl; mix until moldable consistency. Divide mixture into 16 portions; press each portion around 1 chocolate-covered cherry to cover completely; follow shape of candy so they're flat on bottom. Refrigerate until firm, about 1 hr.

- Mix Baileys into remaining brownie crumbs. Divide into 16 portions; roll each into a ball. Place in single layer on baking sheet. Refrigerate until firm, about 1 hr.

**RUDOLPH BROWNIE CAKE BALLS**

- Keep cake balls in refrigerator when not in use. Line baking sheets with wax paper.

Working with one at a time, drop chocolate-covered cherry balls into cocoa candy. Use fork to remove from candy, tapping handle against rim of bowl to remove excess. Transfer to wax paper; immediately press 2 antlers into top of ball and hold in place until candy is beginning to set, about 30 sec. Repeat with remaining cherry balls and antlers. Refrigerate until set, 15 min. Remelt remaining candy. With candy, attach red mint noses and confetti sprinkle eyes. Pipe on black icing features. Attach sprinkle decorations with candy.

### BAILEYS SUGAR PLUM BONBONS

● Keep cake balls in refrigerator when not in use. Line baking sheets with wax paper. Spread 2 Tbs. decorating sugar in shallow bowl. Working with one at a time, drop Baileys balls into red candy. Use fork to remove from candy, tapping handle against rim of bowl to remove excess; roll in sugar to coat, adding more as needed. Transfer to wax paper. Refrigerate until set, 15 min. On surface sprinkled with cornstarch, roll out remaining ¼ cup white fondant to ⅛" thickness. Using 1½" flower-shaped cutter, cut out 16 flowers. Remelt remaining candy. With candy, attach flowers to tops of bonbons, then leaves and pearls.

**SERVINGS: 16 of each**
**ACTIVE time: 1 hr., 30 min.**
**TOTAL time: 3 hrs. + overnight**

## Cherry Cheesecake Brownie Bars

*These blissful creamy vanilla cheesecake bars are as easy as taking cookie dough from a tube!*

**1 (16.5 oz.) pkg. refrigerated triple chocolate chunk brownie batter**
**2 (8 oz.) pkgs. cream cheese, at room temp.**
**¾ cup sugar**
**2 eggs**
**1 tsp. vanilla extract**
**1 (21 oz.) can cherry pie filling**
**Chocolate curls, optional**

● Preheat oven to 350°F. Line 9" square baking pan with foil, leaving 2" overhang; coat with cooking spray. Spread triple chocolate chunk brownie batter in pan. Bake 25 min. or until toothpick inserted into center comes out clean. Beat cream cheese, sugar, 2 eggs and vanilla extract until fluffy. Spread over brownie. Bake 20 min. or until cream cheese topping is set in center. Cool on rack 30 min. Refrigerate until chilled, 1–2 hrs. Use foil to help lift from pan. Just before serving, top with cherry pie filling. Cut into bars. If desired, garnish with dark and white chocolate curls.

**SERVINGS: 16**
**ACTIVE time: 20 min.**
**TOTAL time: 3 hrs.**



**Tip!**
For perfectly cut bars, use a knife that's been dipped into hot water, then wiped dry.

# Stained Glass Stars

*A clever candy center makes these sugar-cookie stars sparkle for the holidays!*

**1 pouch (1 lb., 1.5 oz.) Betty Crocker sugar cookie mix**
**¼ cup butter, softened**
**1 egg**
**2 Tbs. all-purpose flour**
**1 tsp. vanilla**
**30–36 Jolly Rancher hard candies**

- In bowl, stir cookie mix, butter, egg, flour and vanilla until dough forms. Cover; refrigerate 1 hr.
- Unwrap hard candies. Crush candies and keep colors separate.
- Preheat oven to 375°F. Line 2 cookie sheets with parchment paper* or silicon baking mats. Divide dough in half. On floured surface, roll one portion to ⅛" thickness. Cut with 3½" star cookie cutter with a center hole. Or, cut a smaller star (using a 1¾" star cutter) from the center of each large star shape and remove. Reroll and cut scrap dough. On cookie sheet, place cookies 2" apart. Place about ½–¾ tsp. crushed candies in each hole, filling ¾ full. With drinking straw, poke hole near edge of one point for attaching ribbon after baking. Bake 7–8 min. or until set. Cool until candies harden, 4 min. Remove to rack; cool.

*Mist parchment paper with nonstick oil spray to ensure the candy doesn't stick.

**SERVINGS: 32**
**ACTIVE time: 1 hr., 10 min.**
**TOTAL time: 2 hrs., 50 min.**

## Reindeer Brownies

*Kids love these! If you're short on time, a box mix works just fine.*

- **4 oz. unsweetened chocolate, chopped**
- **¾ cup butter, cubed**
- **3 large eggs, room temp.**
- **2 cups sugar**
- **1 tsp. vanilla extract**
- **¼ tsp. salt**
- **1 cup all-purpose flour**
- **1 can (16 oz.) chocolate frosting**
- **48 candy eyeballs**
- **24 Red Hots**
- **24 to 48 miniature pretzels**

● Preheat the oven to 350°F. Line a 13"x 9" baking pan with foil, letting ends extend up the sides; grease foil. In a microwave, melt chocolate and butter; stir until smooth. Cool slightly.

● Whisk eggs, sugar, vanilla and salt until blended; stir in chocolate mixture. Gradually stir in the flour; spread into prepared pan. Bake until edges begin to pull from sides of pan, 25–30 min. Cool completely in pan on wire rack.

● Lifting with foil, remove brownies from pan. Spread frosting over top. Cut into 12 squares; cut each square diagonally to form 2 triangles. Attach Red Hots and pretzels to make faces.

**SERVINGS: 24**
**ACTIVE time: 30 min.**
**TOTAL time: 55 min. + cooling**

## Present Cookies

*Looking for a sweet present?*
*These pretty peanut butter cookies fit the bill!*

- **1 pouch peanut butter cookie mix, like Betty Crocker**
- **¼ cup all-purpose flour**
- **1 egg**
- **2 Tbs. water**
- **2 Tbs. vegetable oil**
- **1 cont. vanilla frosting, like Betty Crocker Rich & Creamy**
- **Assorted gel food colors**
- **Assorted sprinkles, decorating sugars, edible glitter, as desired**

● Preheat oven to 350°F. In bowl, mix cookie mix, flour, egg, water and oil until combined. On work surface sprinkled with flour, roll dough ¼" thick. Use 2" square cookie cutter to cut cookies from dough, rerolling as necessary to get 28 cookies.

● Place cookies 2" apart on ungreased cookie sheet. Bake 8–10 min. or until edges are lightly golden. Cool 5 min. on cookie sheet; remove to rack to cool completely, about 15 min.

● Place ⅓ cup frosting in resealable food storage bag; cut off 1 corner. Divide remaining frosting among several bowls; color as desired with assorted food colors. Frost cookies with colored frostings. Decorate as desired. Use frosting in bag to pipe ribbons and bows on tops of cookies to make them look like presents.

**SERVINGS: 28**
**ACTIVE time: 35 min.**
**TOTAL time: 1 hr., 30 min.**

## Gingerbread Cookie Wreath

*Here's a holiday wreath you can eat! Made from spiced-up shortcut cookie dough and three-ingredient pumpkin pie spiced icing, it's an easy, fun—and delicious—way to bake something new for the holidays!*

**COOKIES**

- **1 pkg. (16.5 oz.) refrigerated sugar cookie dough**
- **¾ cup all-purpose flour**
- **¼ cup molasses**
- **1 Tbs. ground ginger**
- **1 tsp. ground cinnamon**

**ICING**

- **1⅓ cups confectioners' sugar, sifted**
- **1 Tbs. meringue powder**
- **1 tsp. liquid pumpkin pie spice extract, such as McCormick**

● **Cookies:** Line baking sheets with parchment paper. On low speed, beat together cookie dough, flour, molasses, ginger and cinnamon until blended and smooth. Reserve ¾ cup dough. Shape remaining dough into ½"-thick disk; wrap in plastic wrap. Refrigerate wrapped dough until firm enough to shape roll out, about 1 hr.

● Preheat oven to 350°F. Roll remaining ¾ cup dough into 20" rope. Transfer rope to 1 baking sheet. Shape rope into 8½" circle, pressing ends together, *as shown.*

● With fingers, lightly press dough into 2"-wide,

⅛"-thick ring, *as shown*. Bake 12–15 min. or until edges start to brown. Cool 5 min. Carefully transfer parchment paper with ring on it to rack. Cool completely.

- On lightly floured surface, roll out remaining dough to ⅛" thickness. Using 3½" and 2¼" gingerbread men, 3½" and 2" snowflake and 1½" heart-shaped cookie cutters, cut out shapes, rerolling scraps as necessary. Transfer to baking sheets. Bake 7–8 min. or until edges start to brown. Cool 5 min. Transfer from pans to racks; cool completely.

- **Icing:** On low, beat confectioners' sugar, meringue powder, 2 Tbs. water and extract until just combined; continue beating until icing forms peaks, about 7 min. If icing is too thick to pipe, beat in additional water, 1 Tbs. at a time. Transfer ¼ cup icing to separate bowl; cover. Transfer remaining icing to disposable plastic pastry bag; snip tip. Pipe decorations onto cookies as desired. Let dry, 20 min. With reserved icing, attach some cookies to ring. Let dry, 30 min.

**SERVINGS: 30 cookies and 10" ring** **ACTIVE time: 1 hr., 15 min.** **TOTAL time: 3 hrs., 40 min.**

# Sweet Treats—guaranteed to please!

## Cranberry-Macadamia Dulce de Leche Bars

*We added a thin layer of dulce de leche over the cookie crust to give these festive bars toasty caramel flavor*

- **1 (9.5 oz) pkg. soft oatmeal cookies, such as Archway**
- **1 cup canned dulce de leche, from 1 (13.4-oz.) can**
- **2 (8 oz.) pkgs. cream cheese, at room temp.**
- **1¼ cups sugar**
- **3 eggs**
- **1 tsp. vanilla extract**
- **½ tsp. salt**
- **½ tsp. grated lemon zest**
- **¾ cup dried cranberries, coarsely chopped**
- **¼ cup macadamia nuts, coarsely chopped**

● Preheat oven to 325°F. Line 9" square baking pan with enough foil to overhang sides by 2"; coat with cooking spray. Press cookies evenly over bottom of pan to form crust. Carefully spread dulce de leche over top of crust.

● On med. speed, beat cream cheese and sugar until smooth, 1–2 min. Beat in eggs one at a time, then vanilla, salt and zest. Fold in ½ cup cranberries. Pour batter over crust; sprinkle with remaining ¼ cup cranberries and nuts. Bake until slightly jiggly in center and toothpick inserted into center comes out clean, 45–50 min. Cool. Cover; chill 2 hrs. or overnight before cutting.

**SERVINGS: 18**
**ACTIVE time: 25 min.**
**TOTAL time: 4 hrs.**

## Strawberry Wreaths

*Sprinkled with pistachios and freeze-dried berries, these wreaths will make any cookie platter even more festive*

- **½ cup butter, at room temp.**
- **1½ cups confectioners' sugar**
- **¼ tsp. hazelnut extract**
- **1¼ cups all-purpose flour**
- **¼ tsp. salt**
- **¼ tsp. vanilla extract**
- **2 Tbs. unsalted pistachios, coarsely chopped**
- **2 Tbs. freeze-dried strawberries, crushed**
- **2 Tbs. seedless strawberry jam, stirred**

● On med. speed, beat butter and ½ cup confectioners' sugar until light and fluffy. On low, beat in hazelnut extract, then flour and salt; beat until dough forms. Shape into disk. Wrap in plastic wrap; chill until firm, about 30 min.

● Place rack in center of oven; heat to 350°F. Line 2 baking sheets with parchment paper. On lightly floured surface, roll out dough to ⅛" thickness. Using 2" fluted cookie cutter, cut out 24 rounds, rerolling scraps as necessary. Using ½" fluted cutter, cut out centers of half of cookies. Place 1" apart on baking sheets. Bake until golden, 8–10 min. Cool.

● In small bowl, combine remaining 1 cup confectioners' sugar, vanilla extract and 1 Tbs. water; stir until smooth. Dip tops of ring-shaped cookies into glaze, letting excess drip off; transfer to racks. While still wet, sprinkle with pistachios and dried strawberries; let dry. Spread each of remaining cookies with ½ tsp. strawberry jam; top each with decorated cookie.

**SERVINGS: 12**
**ACTIVE time: 45 min.**
**TOTAL time: 1 hr., 40 min.**

# Christmas Cutouts

*It's easy to turn these treats into holiday ornaments: Before baking, using a straw or the tip of a sharp knife, simply poke a hole in each cookie top. After decorating, thread with thin ribbons and hang on your tree.*

**3¼ cups all-purpose flour**
**1½ tsp. baking powder**
**¼ tsp. salt**
**¾ cup butter, at room temp.**
**4 oz. cream cheese, at room temp.**
**1 cup sugar**
**1 egg**
**½ tsp. almond extract**
**1 batch royal icing (below)**
**Assorted concentrated food colorings and decorating sugars**

- In large bowl, mix flour, baking powder and salt. On low speed, beat butter and cream cheese until fluffy, 1–2 min. Beat in sugar, then egg and almond extract. Beat in flour mixture until combined. Shape into 2 disks; wrap and chill 2 hrs.
- On lightly floured surface, roll out dough to scant ¼" thick. Using 3"–4" cookie cutters, cut out shapes, rerolling scraps as needed. If making ahead, layer between sheets of wax paper. Transfer to baking sheets; wrap and freeze.
- Preheat oven to 350°F. Line baking sheets with parchment paper. Thaw dough if frozen. Transfer cookies to baking sheets. Bake until golden, 10–12 min. Let cool.
- Divide royal icing among a few bowls; tint to desired colors with food colorings. Transfer some of each color to separate pastry bags fitted with small writing tips. Spread or pipe icings on cookies. For wavy pattern, spread icing over cookie. While still wet, pipe on different color lines of icing. Immediately drag toothpick through icing to create pattern. If desired, sprinkle with decorating sugars while icing is still wet. Let dry, about 1 hr.

**SERVINGS: 36**
**ACTIVE time: 1 hr., 30 min.**
**TOTAL time: 4 hrs., 30 min. + freezing time**

## Royal Icing

**1 pkg. (16 oz.) confectioners' sugar**
**3 Tbs. meringue powder**
**5–6 Tbs. warm water**
**1 tsp. light corn syrup**
**Concentrated food coloring, optional**

- Combine confectioners' sugar, meringue powder, water and corn syrup in large bowl. Beat at med.-low speed 5–7 min. Divide and tint with food coloring, if desired. Icing dries quickly, so keep it covered at all times. The amount of water you add to the icing will vary. For stiff icing, use less water. Use more water for thinner icing, perfect for piping delicate designs. Makes about 3 cups.

# Decorating with Royal Icing

*Colored icing will darken a bit as it sets, so it's best to make color just a bit lighter than you want*

**Pipe borders:** Use a piping bag or squeeze bottle to pipe the borders and edges of your cookies. Let the icing dry completely, about 20 min., before continuing.

**Flood:** Apply icing to cookie. You don't have to fill every spot. Tilting cookie will allow icing to flow into spaces. A toothpick can help pull it into smaller spaces. If using more than one color, allow first color to dry before adding second.

**Trim:** Accent with sanding sugar, nonpareils, colored sprinkles or decorative candies before the icing hardens. Allow the cookies to dry several hours before storing them between sheets of wax paper.

## *How to freeze cookies*

Cool unfrosted cookies completely before storing. Separate cookies with layers of wax paper. Double-bag cookies in zip-top plastic bags for freezing. For crisp cookies, bring to room temp., then reheat in preheated 325°F oven for 3–5 min.

# Glazed Almond Sugar Cookies

*We added almond paste to a classic sugar cookie to get a rich, nutty flavor and an extra-soft and chewy texture*

- **½ cup (1 stick) salted butter, at room temp.**
- **½ cup almond paste**
- **1 large egg**
- **7 Tbs. milk, divided**
- **7 cups powdered sugar, divided**
- **1½ cups flour**
- **Blue food coloring gel or paste**

● With mixer on med. speed, beat first 3 ingredients, 1 Tbs. milk and 1 cup sugar 2 min. Beat in flour; make disk. Between 2 sheets wax paper, roll out to ¼" thickness. Chill 30 min.

● With 3" cutters, cut cookies; place on greased baking sheet. Chill 15 min. Bake at 350°F for 13 min. or until done; let cool. In bowl, mix 6 Tbs. milk and 6 cups sugar until spreadable, adding more milk if needed. Add food coloring to half the glaze to create desired color. Decorate cookies. Let sit 30 min.

**SERVINGS: 24**
**ACTIVE time: 30 min.**
**TOTAL time: 2 hrs.**

***Tip!***
For the perfect blue, use a gel food coloring. Unlike liquid, you'll get a bold hue without the risk of thinning the glaze.

***Hanukkah treats everyone will love!***

# Coconut-Almond Macaroons

*Our chewy, nutty cookie sensations are a breeze—and gluten-free, too*

- **6 cups sweetened, flaked coconut, from 2 (14 oz.) pkgs.**
- **½ cup superfine almond flour**
- **2 egg whites, at room temp.**
- **Pinch of salt**
- **1 (14 oz.) can sweetened condensed milk**
- **2 tsp. coconut extract**
- **1 tsp. vanilla extract**

- Preheat oven to 300°F. Line baking sheets with parchment paper. Toss together coconut and almond flour; reserve. In separate bowl, whisk egg whites and salt until frothy. Stir in condensed milk, coconut extract and vanilla extract until blended. Fold reserved coconut mixture into egg white mixture until combined.
- Drop mixture by rounded tablespoonfuls 1" apart onto baking sheets. Bake until lightly browned and baked through, 20–25 min. Let cool completely on baking sheets on racks.

**SERVINGS: 30**
**ACTIVE time: 40 min.**
**TOTAL time: 2 hrs.**

## Walnut-Apricot Rugelach

*Ideal for a cookie exchange, these treats are easy to modify—try adding chocolate or subbing in different preserves or nuts*

- **¾ cup (1½ sticks) cold butter, diced**
- **1 (8 oz.) pkg. cream cheese, diced**
- **2 cups flour**
- **¼ cup apricot preserves, pureed**
- **½ cup finely chopped walnuts**
- **⅓ cup granulated sugar**
- **1 Tbs. ground cinnamon**
- **2 Tbs. sparkling sugar, optional**

- With mixer on low speed, beat first 2 ingredients until just lumpy. Beat in flour just until dough forms. Knead into ball. Divide in half; shape into disks. Wrap; chill at least 1 hr. Remove 15 min. before rolling. Roll into 13" circles; trim. Spread with preserves.
- Sprinkle with next 3 ingredients; cut each into quarters. Cut each quarter into 4 wedges. Starting at wide end, roll wedges into crescents. Place on greased baking pan; top with sparkling sugar. Bake at 350°F for 18 min. or until done.

**SERVINGS: 32**
**ACTIVE time: 30 min.**
**TOTAL time: 2 hrs.**

# Peppermint Meltaways

*These festive cookies look pretty in bright holiday gift containers. And yes, they really do melt in your mouth!*

- **1 cup butter, softened**
- **½ cup confectioners' sugar**
- **½ tsp. peppermint extract**
- **1¼ cups all-purpose flour**
- **½ cup cornstarch**
- **2 Tbs. butter, softened**
- **2 Tbs. 2% milk**
- **¼ tsp. peppermint extract**
- **2–3 drops red food coloring, optional**
- **1½ cups confectioners' sugar**
- **½ cup crushed peppermint candies**

- Cream butter and confectioners' sugar until light and fluffy, 3–4 min. Beat in extract. In another bowl, whisk flour and cornstarch; gradually beat into creamed mixture. Refrigerate, covered, 30 min. or until firm enough to handle.

- Preheat oven to 350°. Shape dough into 1" balls; place 2" apart on ungreased baking sheets. Bake 9–11 min. or until bottoms are light brown. Remove from pans to wire racks to cool completely.

- In small bowl, beat butter until creamy. Beat in milk, extract and, if desired, food coloring. Gradually beat in confectioners' sugar until smooth. Spread over cookies; sprinkle with crushed candies. Store in an airtight container.

**SERVINGS: 24**
**ACTIVE time: 15 min.**
**TOTAL time: 40–50 min.**

# Peppermint Bark Brownies

*Fudgy brownies are topped with the quintessential holiday candy*

- **4 oz. unsweetened chocolate, chopped**
- **4 oz. bittersweet chocolate, chopped**
- **1¼ cups (2½ sticks) unsalted butter, cut into pieces**
- **1½ cups all-purpose flour**
- **⅓ cup unsweetened cocoa powder**
- **1 tsp. baking powder**
- **1 tsp. kosher salt**
- **5 large eggs**
- **2½ cups sugar**
- **2 tsp. vanilla extract**
- **4 oz. semisweet chocolate, melted**
- **1 tsp. peppermint extract, divided**
- **4 oz. white chocolate, melted**
- **Peppermint candies or candy canes, crushed**

- Preheat oven to 350°F. Coat 13"x9" baking pan with nonstick cooking spray or butter and line with parchment paper, letting paper hang slightly over two sides. Spray or butter the parchment.

- In med. saucepan over low heat, combine unsweetened and bittersweet chocolates and butter; stir until melted. Set aside to cool slightly.

- In med. bowl, whisk together flour, cocoa powder, baking powder and salt.

- In large bowl, whisk eggs until smooth. Add sugar and vanilla and whisk until combined. Add melted chocolate mixture and whisk until combined. Using a rubber spatula, fold in flour mixture just until combined. Pour into prepared pan.

- Bake until toothpick inserted into center comes out with moist crumbs, 25–35 min. Cool completely. Using parchment, remove brownies from pan.

- In small bowl, mix semisweet chocolate with ½ tsp. peppermint extract. In another small bowl, mix white chocolate with ½ tsp. peppermint extract. Using spatula, spread semisweet chocolate evenly over brownies. Using a spoon, drizzle white chocolate. Sprinkle with crushed peppermint candies. Let set till hardened, then cut into bars.

**SERVINGS: 24**
**ACTIVE time: 15 min.**
**TOTAL time: 40–50 min.**

# Apricot Pinwheels

*Cream cheese baked right into the dough makes these fruity bites extra irresistible*

- **1 cup butter, at room temp.**
- **1 (8 oz.) pkg. cream cheese, at room temp.**
- **2 cups all-purpose flour**
- **½ cup sugar-free preserves, such as apricot**
- **Confectioners' sugar**

● On med.-high speed, beat butter and cream cheese until fluffy; on low speed, beat in flour until dough forms. Divide in half. Wrap; chill 1 hr. Working with one piece at a time, between 2 sheets of parchment, roll out into 12"x9" rectangle. Freeze 20 min.

● Preheat oven to 350°F. Grease baking dough; cut each into 12 squares. Cut ½" slits diagonally from corners toward centers. Place 1½" apart on baking sheets. Fold every other tip in toward center; press. Bake until golden, 10–12 min.; cool. Sprinkle with sugar.

**SERVINGS: 24**
**ACTIVE time: 1 hr.**
**TOTAL time: 2 hrs., 30 min.**

## MEASURE FLOUR ACCURATELY

Scooping flour with a measuring cup and shaking to level can pack in too much, resulting in dry, dense cookies. Instead, try this: Gently spoon the flour into the cup until it's overfilled, then sweep off the excess using a straight edge. This way, the flour stays light and airy–and all your baked goods will, too.

# Holiday Meringue Miniatures

*Kids love these light, melt-in-your-mouth cookies—and helping to make them!*

**2 large egg whites, room temp.**
**½ tsp. white vinegar**
**Dash salt**
**½ tsp. almond extract**
**½ tsp. vanilla extract**
**½ cup sugar**
**Red gel food coloring**

- Preheat oven to 225°F. Beat egg whites with vinegar and salt on med. speed until foamy and doubled in volume. Beat in extracts. Gradually add sugar, 1 Tbs. at a time, beating on high after each addition until sugar is dissolved. Continue beating until stiff glossy peaks form, about 10 min.
- Insert ½" round tip into pastry bag. Paint 5 stripes of red food coloring inside length of pastry bag. Transfer meringue to pastry bag; pipe dollops 1" apart onto parchment-lined baking sheets.
- Bake 1 hr. or until set and dry. Turn off oven (do not open oven door); leave meringues in oven 1 hr. Remove and cool completely on baking sheets. Remove meringues from paper; store in an airtight container at room temp.

*Pile these mini treats on top of a chocolate cake for a showstopping dessert!*

**SERVINGS: 7 dozen**
**ACTIVE time: 20 min.**
**TOTAL time: 1 hr. + cooling**

## SANTA STARS

Prepare 1 pkg. (17.5 oz.) sugar-cookie mix according to pkg. directions for roll-out cookies, increasing flour to ¼ cup and adding 2 tsp. orange zest and 1 tsp. coconut extract. Shape into disk; wrap and chill 1 hr. Preheat oven to 350°F. Roll out dough to ¼" thickness. Using 2½" star-shaped cutter, cut out cookies. Place on lined baking sheet; chill 15 min. Bake 7 min. Let cool. Decorate with frosting and candy.

# Peanut Butter Kisses

*The festive sprinkles add a holiday touch to these classic peanut butter cookies*

- **1¼ cups all-purpose flour**
- **½ tsp. baking soda**
- **½ tsp. baking powder**
- **½ tsp. kosher salt**
- **½ cup (1 stick) unsalted butter, at room temp.**
- **¾ cup creamy peanut butter**
- **½ cup granulated sugar**
- **½ cup firmly packed light brown sugar**
- **1 large egg**
- **1 tsp. vanilla extract**
- **¾ cup nonpareil sprinkles**
- **24 chocolate kiss candies, wrappers removed**

- Preheat oven to 375°F. Line 2 baking sheets with parchment paper.
- In a med. bowl, whisk together flour, baking soda, baking powder and salt.
- In large bowl, using electric mixer on med.-high speed, beat butter, peanut butter and both sugars until smooth and fluffy, 2 min. Scrape down sides of bowl. Add egg and vanilla and beat on med.-high until well combined. Scrape down sides of bowl. Add flour mixture and beat on low speed just until combined. Cover bowl with plastic wrap and refrigerate until firm, about 1 hr.
- Place sprinkles in a small bowl.
- Scoop rounded tablespoons of dough (or use ice cream scoop 1½" in diameter) into palms of your hands and roll into balls. Roll each ball in sprinkles, pressing gently to adhere. Place balls 2" apart on prepared baking sheets. Bake, one sheet at a time, 8 min. or until lightly browned and puffed. Let cool 1 min., then lightly press a chocolate kiss into center of each cookie. Cool on baking sheets 5 min. Transfer to racks and cool completely.

**SERVINGS: 24**
**ACTIVE time: 20 min.**
**TOTAL time: 40 min.**
**+ chilling and cooling**

**Tip!**
Lightly grease a large knife with non-stick cooking spray to keep the knife from sticking to the caramel.

## Salted Caramel Cookie Bars

*These bars are the perfect indulgence for the season, combining the best of chewy cookies and sweet, salty caramel in every bite*

- **1 cup (2 sticks) unsalted butter, at room temp.**
- **½ cup granulated sugar**
- **¾ cup powdered sugar**
- **1 Tbs. vanilla extract**
- **2 cups all-purpose flour + more for dusting**
- **½ tsp. kosher salt**
- **½ cup old-fashioned oats**
- **½ cup sweetened shredded coconut**
- **½ cup semisweet chocolate chips + more for sprinkling**
- **½ cup pecans, finely chopped + more for sprinkling**

**FOR THE CARAMEL**

- **11 oz. soft caramel pieces, removed from wrappers**
- **2 Tbs. whole milk**
- **1 tsp. pure vanilla extract**
- **Flaky sea salt**

- Preheat oven to 350°F. Grease and line 9" square baking pan with parchment paper and lightly grease the paper.
- Using electric mixer, beat together butter and sugars on med. speed until pale, and fluffy, 3–5 min. Beat in vanilla. On low speed, beat in flour and salt, stopping to scrape sides of bowl, until just combined. Fold in oats, coconut, chocolate chips and pecans with spatula.
- Press one third of dough into bottom of prepared pan. Cover and refrigerate remainder of dough. Flour your fingers and press, as best you can, into thin, even layer. Bake 15–17 min., until crust just begins to brown around edges.
- Meanwhile, place caramels and milk in microwave-safe bowl. Microwave in 30-sec. increments, stirring in between, until caramel is melted and smooth. Stir in vanilla and set aside.
- Once crust has prebaked, while still warm, top with melted caramel and sprinkle with sea salt. Remove remaining dough from the refrigerator and press into rough cobblestone pieces and place over caramel. Some caramel can remain exposed, but crust will bake to mostly cohesive top. Sprinkle with chocolate chips and chopped pecans. Bake for 20–25 min., until edges just begin to brown and top is set.
- Remove from oven and cool completely before slicing.

**SERVINGS: About 20 bars**
**ACTIVE time: 30 min.**
**TOTAL time: 1 hr., 15 min.**

## Amazing Almond Logs

*These almond butter cookies dipped in dark chocolate and dusted with coconut go great with coffee!*

- **1 cup butter, at room temp.**
- **¾ cup sugar**
- **2 large egg yolks**
- **1 tsp. vanilla extract**
- **¼ cup finely ground almonds**
- **2¼ cups flour**
- **1 egg, lightly beaten**
- **⅓ cup melted semisweet chocolate**
- **2 Tbs. unsweetened shredded coconut**

● Preheat oven to 350°F. Using electric mixer on med. speed, beat butter and sugar 2 min. Add yolks, vanilla extract and almonds. Beat 30 sec. Reduce speed to low. Add flour; beat 30 sec., or just until dough forms.

● Shape dough into ¾" balls. On floured surface, roll out each ball into 2½" log. Chill 15 min. Place logs on lined baking sheet; coat with egg.

● Bake 8 min., or until light golden brown; let cool. Dip ends of each cookie in chocolate; place on lined baking sheet. Sprinkle with coconut. Let sit until chocolate is set.

**SERVINGS: 24**
**ACTIVE time: 20 min.**
**TOTAL time: 30 min.**
**+ chilling and cooling**

## Raspberry Jewels

*Bejeweled with jam, these gorgeous cookies are pure holiday bliss!*

- **1 cup butter, at room temp.**
- **¾ cup sugar**
- **¼ cup fine ground cornmeal**
- **1 pkg. (8 oz.) cream cheese, at room temp.**
- **2 tsp. vanilla extract**
- **2½ cups flour**
- **⅔ cup raspberry jam, stirred**

● Using electric mixer on med. speed, beat first 3 ingredients 2 min. Add cream cheese and vanilla extract; beat 30 sec. Beat in flour just until dough forms;

divide into 8 rounds. Wrap in plastic; chill 4 hrs.

- Preheat oven to 325°F. Roll out rounds into 9"x1" logs; place on lined baking sheets. Press down on logs to flatten. Using wooden spoon handle, press down on center of each log to create groove. Run fork tines over raised sides. Chill 15 min. Bake 12 min.
- Press down on log centers again; fill each groove with jam. Bake 5 min., or until golden brown. Let cool 10 min. Cut into 1½"-thick pieces.

**SERVINGS: 48**
**ACTIVE time: 20 min.**
**TOTAL time: 40 min.**
**+ chilling and cooling**

## Cocoa-Mint Pixies

*Tempt guests with these buttery chocolate cookies with peppermint cream—soooo pretty and yummy!*

- ½ cup butter, at room temp.
- ½ cup sugar
- ½ tsp. vanilla extract
- 1 large egg
- 6 oz. melted chocolate, divided
- 1½ cups flour
- 1 cup prepared vanilla frosting
- ¼ tsp. peppermint extract
- 1–3 drops green food coloring

- Using electric mixer on med. speed, beat first 3 ingredients 2 min. Beat in egg. Slowly beat in 4 oz. chocolate. Add flour. Beat 30 sec., or until dough forms; shape into 2 disks.
- Roll out dough to ⅛" thickness between 2 pieces plastic wrap, loosening plastic as needed. Chill 4 hrs. Preheat oven to 325°F. Cut dough into 2" squares; place 1" apart on baking sheet. Chill 15 min. Bake 7 min. Let cool.
- In bowl, combine last 3 ingredients; spread mixture between cookies. Drizzle remaining chocolate on cookies. Let sit 15 min.

**SERVINGS: 30**
**ACTIVE time: 35 min.**
**TOTAL time: 1 hr.**
**+ chilling and cooling**

## Lemon-Glazed Cake Bars

*Citrus-kissed delights!*

- 4 cups confectioners' sugar, divided
- 6 Tbs. lemon juice
- 1 (15.25 oz.) pkg. yellow cake mix
- 1 cup buttermilk
- 3 eggs
- ½ cup oil
- 1 Tbs. grated lemon zest

Preheat oven to 350°F. Line 15"x10" rimmed baking sheet with parchment; coat with cooking spray. Mix 3 cups sugar with juice; reserve. On low speed, beat next 5 ingredients 30 sec.; on med., beat 2 min. Spread in pan. Bake 13–15 min. until pick inserted into center comes out clean. Poke holes all over hot cake; spread with half of glaze. Cool. Stir remaining sugar into glaze. Spread over cake.

**SERVINGS: 24**
**ACTIVE time: 40 min. TOTAL time: 1 hr., 30 min.**

## Poppy Seed Triangles

*A hint of orange gives these soft filled cookies Mediterranean flair*

- 1 (16.5 oz.) pkg. refrigerated sugar cookie dough
- 1 (12.5 oz.) can poppy seed pastry filling, like Solo
- ⅓ cup all-purpose flour
- ¾ cup walnuts, toasted and chopped
- ½ tsp. orange zest, grated

Preheat oven to 350°F. Line 9" square baking pan with enough foil to overhang sides by 2". Coat with cooking spray.

On low speed, beat cookie dough and ⅓ cup flour until just combined. Press half of dough, about 1 cup, into pan. In bowl, combine pastry filling, nuts and zest; spread over dough, leaving ½" border.

Sprinkle 12"-long piece of wax paper with flour; press and shape remaining dough on paper into 9" square. Invert over filling, gently pressing edges to seal; peel off paper. Bake until golden, 23–25 min. Let cool 30 min. Transfer from pan to rack; let cool completely. Cut into squares; halve squares to make triangles.

**SERVINGS: 32**
**ACTIVE time: 35 min. TOTAL time: 3 hrs., 25 min.**

# Citrus Snowmen Cutouts

*Our sweet snowmen, flavored with just the right amount of lemon and orange, will delight kids of all ages!*

- **3 cups all-purpose flour**
- **½ tsp. baking soda**
- **¼ tsp. salt**
- **1 cup butter, at room temp.**
- **1 cup sugar**
- **1 egg**
- **1 tsp. vanilla extract**
- **1 Tbs. lemon zest, grated**
- **2 tsp. orange zest, grated**
- **Royal icing, see page 30**
- **Blue and green concentrated food coloring**
- **Black, red, blue and orange gumdrops**
- **Black decorating gel**
- **Wilton Hearts and Holly Mix sprinkles**
- **Silver dragées*, optional**

● Preheat oven to 350°F. Coat baking sheets with cooking spray. Combine flour, baking soda and salt; reserve. On med. speed, beat butter until smooth. Beat in sugar until fluffy, 1–2 min. Add egg, vanilla and lemon and orange zest; beat until combined. Reduce speed to low. Gradually beat in reserved flour mixture until combined.

● On lightly floured surface, roll out dough to ¼" thickness. Using 3" and 2" round cookie cutters, cut out 16 (3") and 16 (2") cookies, rerolling scraps as necessary. For each snowman, place 1 (3") and 1 (2") cookie next to each other, pressing lightly, on baking sheets. Repeat, placing snowmen 1" apart. Bake 7–8 min. or until lightly golden. Cool on pans on racks, 1 min. Transfer from pans to racks; cool completely.

● Transfer some Royal Icing to pastry bag fitted with writing tip; pipe outline on cookies. Thin remaining icing, if necessary, until spreadable; spread over cookies within outlines. If desired, press pretzel stick arms into wet icing on cookies and/or sprinkle with nonpareils; stand until dry, 2–3 hrs. For noses, cut tiny triangles from orange gumdrops; attach with icing. For hats and scarves, on surface sprinkled with decorating sugar, roll out gumdrops in matching colors to ⅛" thickness, turning and pressing into sugar. For hats, cut gumdrops into 1"x½" and 2"x¼" rectangles; assemble into hats. Attach with icing. For scarves, cut gumdrops into ¾"-wide and ½"-wide strips. Attach ¾" strips around necks. Cut ½" strips into 1½"-long pieces; cut fringe in one end of each piece. Attach to cookies. For piped scarves, tint some of icing blue; pipe onto cookies; dot with green-tinted and white icings. Decorate cookies with tubes of black decorating icing, sprinkles and dragées.

**SERVINGS: 16**
**ACTIVE time: 3 hrs.**
**TOTAL time: 5 hrs.**

**Dragées for decoration only.*

Sugared Cranberries, see page 62

# Cakes & Cupcakes

Fruitcake, petit fours and a pull-apart Santa cake are just some of the full-of-flavor recipes that will elevate your holiday selections. Add ornament cupcakes and a Christmas yule log to round out your dessert menu!

# Jeweled Gingerbread Fruitcake

*If you like moist dried fruit—and lots of it—wrapped in moist cake, you'll love this ginger-spice confection doused in whiskey and mellowed for weeks, then wrapped in marzipan and fondant!*

**FRUITCAKE**

- **2 cups all-purpose flour**
- **½ cup almond flour (almond meal)**
- **2 tsp. ground ginger**
- **1 tsp. ground cinnamon**
- **½ tsp. freshly grated nutmeg**
- **½ tsp. ground cloves**
- **½ tsp. salt**
- **3 cups dark raisins**
- **1 cup golden raisins**
- **1 cup dried cranberries**
- **1 cup lightly packed dried pitted apricots, chopped**
- **1 cup lightly packed dried pitted dates, chopped**
- **½ cup lightly packed pitted prunes, chopped**
- **½ cup whiskey or dark rum + up to 1 cup more for soaking**
- **¼ cup each candied orange and lemon peels, chopped**
- **1 cup unsalted butter, at room temp.**
- **1¼ cups packed dark brown sugar**
- **5 eggs**
- **¼ cup apricot preserves**
- **Grated zests of 1 orange and 1 lemon**

**GARNISH**

- **⅓ cup apricot preserves, strained**
- **Confectioners' sugar**
- **9–10 oz. marzipan**
- **Cornstarch**
- **1½ lbs. white fondant**
- **Silver dragées*, optional**

● **Fruitcake:** Position rack in middle of oven; preheat to 300°F. Butter 9"x3" springform pan. Line bottom with parchment paper; butter paper. Flour bottom and side of pan.

**SERVINGS: 24**
**ACTIVE time: 1 hr.**
**TOTAL time: 6 hrs., 20 min. + 1 week**

**Dragées for decoration only.*

● Whisk together first 7 ingredients; reserve. Mix dried fruits, ½ cup whiskey and candied peels in large bowl. On med.-high speed, beat butter until smooth. Add brown sugar; beat until fluffy. Beat in eggs one at time. Mix in preserves and zests. On med.-low, gradually beat in flour mixture. Gradually mix in dried fruit mixture until just distributed.

● Pour batter into pan. Wrap pan with parchment collar that is 3" above pan; secure with kitchen twine. Set pan on baking sheet. Bake about 2 hrs., 50 min. or until skewer inserted into center comes out clean (a few sticky crumbs are okay).

● Cool in pan on rack 30 min.; transfer from pan to rack. Cool. Brush ¼ cup whiskey over cake; wrap in plastic wrap. Store cake 1–3 wks. in airtight container, dousing it with ¼ cup whiskey at least once a week. Cake can be served at this point or garnished with marzipan and fondant.

● **Garnish:** Set cake on parchment-lined baking sheet. Brush preserves over cake. Lightly dust work surface with confectioners' sugar. Roll marzipan to 1/16" thickness; cut out 14"-diameter round. Carefully roll marzipan over rolling pin; unroll on top of cake, smoothing over top and side to remove air bubbles or bumps. Trim excess from cake bottom.

● Dust clean surface with cornstarch. Roll fondant to ¼" thickness; cut out 14"-diameter round. Lift fondant from underneath with both hands. Place over cake, smoothing top and side. Trim excess from cake bottom. Cut decorative shapes from remaining fondant. Dampen with water; apply to cake. Press on dragées. Serve or to store, wrap in plastic wrap; refrigerate or keep in cool, dry area for up to 3 wks.

**Tip!**
Prefer a fruity version? Sandwich cake pieces with jam!



## Merry Petit Fours

*Pretty and delicious, these elegant, fudge-filled confections are simple to assemble from store-bought pound cake and frosting!*

**3 cups vanilla frosting, from 2 (16 oz.) conts.**

**¼ tsp. each red-red and Kelly green concentrated food colorings**

**1 pkg. (16 oz.) frozen pound cake, thawed, short edges trimmed, cut into 12 (½"-thick) slices**

**¼ cup hot fudge sundae topping**

**Half pouch (4.4 oz.) red ready-to-use rolled fondant, from 1.1-lb. pkg.**

**Gold dragées*, optional**

● In microwave-safe bowl, microwave frosting on High in 15-sec. intervals until melted; stir until smooth. Transfer 2 Tbs. frosting to plastic sandwich bag. Tint 2 Tbs. frosting red and 2 Tbs. frosting green with food colorings; transfer to separate sandwich bags. Snip tiny hole in one corner of each bag; reserve.

● Spread half of cake slices with fudge; top with remaining cake. Trim edges; cut into 1½" x1¼" pieces. Place on rack over jelly-roll pan. Remelt frosting if necessary and spoon over cakes to cover, letting excess drip off. Let dry 20 min. Add second coat of frosting if needed.

● Roll out fondant to ⅛" thickness. Using 1" leaf-shaped cutter, cut out leaves; roll scraps into ⅛" balls. Decorate with balls, leaves, frostings and, if desired, dragées.

**SERVINGS: 18**
**ACTIVE time: 1 hr., 30 min.**
**TOTAL time: 1 hr., 30 min.**

# Vanilla Swirl Cupcakes

*Adding red food coloring to half the frosting will make these festive cupcakes look like candy canes, while peppermint extract adds in-the-holiday-spirit flavor*

**2½ cups all-purpose flour**
**2½ tsp. baking powder**
**1 tsp. kosher salt**
**¾ cup (1½ sticks) unsalted butter, at room temp.**
**1½ cups sugar**
**4 large eggs**
**2 tsp. vanilla extract**
**⅔ cup whole milk**
**1 cup (2 sticks) unsalted butter, at room temp.**
**1 tsp. vanilla extract**
**Pinch of kosher salt**
**6 cups confectioners' sugar + more as needed**
**⅓–½ cup milk**
**½ tsp. peppermint extract + more as desired**
**1 tsp. red gel food coloring + more as desired**
**Red and/or white sanding sugar or sprinkles, for decorating, optional**

- Preheat oven to 350°F. Line two 12-cup muffin pans with liners.
- In med. bowl, whisk together flour, baking powder and salt.
- In large bowl, using an electric mixer, beat butter and sugar together on med.-high speed until light and fluffy, about 2 min. Add eggs, one at a time, beating well after each. Add vanilla and beat until combined. Scrape down sides of bowl. Add half flour mixture and beat on low speed just until combined. Add milk, then remaining flour mixture and beat just until combined. Divide batter evenly among prepared muffin cups, ⅔ full.
- Bake until toothpick inserted into center of cupcake comes out clean and tops are light golden brown, 18–20 min., rotating pans halfway for even baking. Cool on rack for 10 min.; transfer cupcakes directly to rack, cool completely.
- In large bowl, using electric mixer, beat butter, vanilla, peppermint extract and salt on med.-high speed until smooth, about 1 min. Add half sugar and ⅓ cup milk and beat on low speed until combined. Add the remaining sugar, 1 cup at a time, adding more milk, 1 Tbs. at a time, if needed, and beat until smooth. Increase the speed to med. and beat until light and fluffy, about 3 min. Add more sugar and/or milk, if needed, until desired consistency is achieved. Place ½ frosting in a med. bowl. Add red food coloring and mix well until combined, adding more, if needed.
- Fit pastry bag with star tip (like Wilton 2D). Transfer red frosting to one side of pastry bag; transfer white frosting to other side of pastry bag (this will create swirl effect). Pipe frosting onto cupcakes and decorate with sanding sugar or sprinkles.

**SERVINGS: 24**
**ACTIVE time: 20 min.**
**TOTAL time: 40 min. + cooling**

# Hot Chocolate Cupcakes

*Guests will love these adorable coffee-shop-inspired cupcakes!*

- **1 (15.25 oz.) pkg. devil's food cake mix, like Betty Crocker**
- **½ cup oil**
- **3 eggs**
- **1 cup marshmallow cream**
- **2 cups (from 16.2 oz. cont.) white frosting, whipped fluffy**
- **Unsweetened cocoa powder**
- **12 miniature pretzels**

- Preheat oven to 350°F. Line two 12-cup muffin pans with liners.
- Prepare and bake cake mix according to pkg. directions for cupcakes. Cool on rack for 10 min.; transfer cupcakes directly to rack, cool completely.
- In bowl, stir marshmallow cream into white frosting. Spoon into plastic food storage bag. Cut tiny hole in one bottom corner of bag. Pipe 3 small dollops of frosting mixture on top of each cupcake to resemble melted marshmallows. Sprinkle with unsweetened cocoa powder. Break pretzels in half. Press 1 half into side of each cupcake for cup handle.

**SERVINGS: 24**
**ACTIVE time: 20 min.**
**TOTAL time: 40 min.**
**+ cooling**

**Tip!**
Cheesecake cracked? Hide it with a sweet and tasty topping. Spread whipped cream, fruit, pie filling or a sour cream topping made with 1 cup sour cream and 1 Tbs. sugar onto the creamy cheesecake surface to conceal that chink in seconds.

# Jeweled Eggnog Cheesecake

*There'll be lots of holiday cheer when you serve this ultra-creamy cheesecake flavored with eggnog, rum and just a hint of nutmeg!*

**1½ cups graham cracker crumbs**
**1¼ cups + 2 Tbs. granulated sugar**
**6 Tbs. butter, melted**
**4 pkgs. (8 oz. each) cream cheese, at room temp.**
**5 eggs**
**2 cups store-bought eggnog**
**¼ cup rum or eggnog**
**⅓ cup all-purpose flour**
**¼ tsp. ground nutmeg**
**2 cups heavy cream**
**Yellow decorating sugar and pastel dragées*, optional**

● Position racks in center and lower third of oven. Place roasting pan on lower rack; fill halfway with water. Preheat oven to 325°F. Coat 9" springform pan with cooking spray. Combine cracker crumbs and ¼ cup granulated sugar; stir in butter. Press into bottom and ½" up side of pan.

● On med.-high speed, beat cream cheese and 1 cup granulated sugar until fluffy, 3 min. Beat in eggs, one at a time. Add eggnog, rum, flour and nutmeg; beat until blended, 1–2 min. Pour into crust. Bake on center rack 1 hr. or until center jiggles slightly when pan is shaken.

● Turn oven off; let cake stand in oven with door closed 1 hr. Run knife around edge of cake. Cool completely on rack. Cover; refrigerate overnight.

● Just before serving, remove side of pan. Beat cream with remaining 2 Tbs. granulated sugar until stiff peaks form. If desired, transfer to pastry bag fitted with large rosette tip. Pipe or spread whipped cream over cake. If desired, sprinkle with sugar and dragées.

**To freeze:** After removing side of pan, wrap cake in plastic wrap and foil; freeze up to 2 months. Thaw overnight in refrigerator. Top as directed.

**SERVINGS: 16**
**ACTIVE time: 30 min.**
**TOTAL time: 4 hrs., 30 min. + overnight**

**Dragées for decoration only.*

# Chocolate Raspberry Cake

*Mix-easy fudgy cake and a fast from-scratch berry cream make it a snap to whip up this decadent delight*

**Bliss in every bite!**

- **1 (15.25 oz.) pkg. devil's food cake mix**
- **3 eggs**
- **⅓ cup oil**
- **3 cups raspberries, from 3 (6 oz.) pkgs.**
- **½ cup + 2 Tbs. sugar**
- **1 cup heavy cream**
- **6 oz. cream cheese, at room temp.**
- **1 (¼ oz.) env. unflavored gelatin**
- **2 Tbs. light corn syrup**
- **¾ cup chocolate shavings**

● Preheat oven to 350°F. Coat 3 (9") round cake pans with cooking spray. Prepare cake mix per package directions with eggs, oil and 1 cup water. Divide among pans. Bake until toothpick inserted into centers comes out clean, 20–25 min. Let cool 15 min. Transfer from pans to rack; let cool.

● In food processor, process 1½ cup raspberries and ¼ cup sugar until smooth. In bowl, mash ½ cup raspberries; reserve. On med.-high speed, beat cream and 2 Tbs. sugar until stiff. In separate bowl, on med., beat cream cheese and remaining sugar until smooth; beat in raspberry sauce. In 1-qt. microwave-safe bowl, stir 2 Tbs. water into gelatin; let stand until absorbed, 5 min. Microwave until melted, 10 sec. Stir in 1 cup cream cheese mixture. Stir gelatin back into remaining cream cheese mixture. Fold in whipped cream, then mashed berries.

● Trim layers; place 1 layer in 8"x3" springform pan. Top with 1½ cups raspberry mixture. Repeat once. Top with remaining cake layer and raspberry mixture. Cover; chill 4 hrs. Remove side of pan; brush cake sides with corn syrup; add shavings. Top with remaining raspberries.

**SERVINGS: 12**
**ACTIVE time: 1 hr., 15 min.**
**TOTAL time: 5 hrs., 15 min.**

## Penguin Cupcakes

*These adorable penguins—easily made from fondant, cookie icing and candies—will get raves!*

**1½ cups white ready-to-use rolled fondant**

**Black, orange and red gumdrops**

**1 btl. (10 oz.) Wilton white cookie icing**

**1 tube (4.25 oz.) black decorating icing**

**Wilton Christmas Confetti Sprinkles**

**1 cup butter, at room temp.**

**1 pkg. (16 oz.) confectioners' sugar**

**1 tsp. vanilla extract**

**Sky blue concentrated food coloring**

**12 baked cupcakes**

**White decorating sugar, mini candy canes and Wilton Jumbo Snowflakes**

**Sprinkles**

● For penguin bodies, divide fondant into 12 equal pieces; roll into balls. Cut black gumdrops into arms; using cookie icing, attach to bodies. For head, attach whole black gumdrop. For eyes, pipe decorating icing pupils onto white confetti; using cookie icing, attach to heads. Cut orange gumdrops into tiny beaks and feet; attach. For bow ties, cut red gumdrops into tiny triangles; attach to bodies with green confetti in center. Let stand to set, 20 min.

● On med. speed, beat butter, sugar, 3 Tbs. water and vanilla until fluffy. Reserve 1 cup frosting. Tint remaining frosting light blue with coloring; spread over cupcakes. Using tip of knife, swirl in reserved frosting, dividing evenly. Sprinkle with decorating sugar. Place penguins on frosting. Garnish with candy canes and sprinkles.

**SERVINGS: 12**
**ACTIVE time: 40 min.**
**TOTAL time: 1 hr., 20 min.**

## Jolly Santa Cap Cupcakes

*Top off luscious orange-cinnamon cupcakes with tempting vanilla buttercream and marshmallow Santa caps—so adorable and perfect for gift giving, bake sales and parties!*

**1 pkg. (16.25 oz.) white cake mix**

**3 egg whites**

**¼ cup oil**

**2 tsp. orange zest, grated**

**1 tsp. ground cinnamon**

**1½ cups butter, at room temp.**

**6 cups confectioners' sugar, from 2 (16 oz.) pkgs.**

**4–6 Tbs. milk**

**1½ tsp. vanilla extract**

**No-taste red concentrated food coloring**

**18 miniature marshmallows**

● Preheat oven to 350°F. Line 18 muffin cups with cupcake

liners. On med. speed, beat cake, 1⅓ cups water, egg whites, oil, orange zest and cinnamon until just blended, 30 sec. On med., beat 2 min. Evenly divide among liners. Bake 20–22 min. or until toothpick inserted into centers comes out clean. Cool completely in pan on rack.

- On med.-high speed, beat butter until fluffy, 1–2 min. On low, gradually beat in confectioners' sugar until combined. Add 4 Tbs. milk and vanilla; on med.-high, beat until light and fluffy, adding more milk if necessary. Transfer ⅓ of frosting to separate bowl; reserve. Tint remaining frosting red with food coloring. In batches, transfer red and reserved untinted frostings to separate pastry bags fitted with round tips.
- Pipe flat spiral of untinted frosting over top of each cupcake; top with tall spiral of red frosting. Garnish each cupcake with 1 marshmallow.

**SERVINGS: 18**
**ACTIVE time: 40 min.**
**TOTAL time: 1 hr. + cooling**

## Wreath Cupcakes

*Wow—with a ginger-cinnamon swirl inside and cream cheese–marshmallow frosting on top!*

**1 pkg. (16.5 oz.) French vanilla cake mix**
**3 eggs**
**⅓ cup oil**
**½ tsp. ground ginger**
**½ tsp. ground cinnamon**
**Leaf green concentrated food coloring**
**1½ cups butter, at room temp.**
**3 cups Marshmallow Fluff, from 16-oz. cont.**
**4 oz. cream cheese, at room temp.**
**3 cups confectioners' sugar**
**1 Tbs. vanilla extract**
**Green edible glitter**
**Wilton green leaves sprinkles**
**Red Celebration pearls candy**

- Preheat oven to 350°F. Prepare cake mix as pkg. directs. Transfer half of batter to separate bowl; stir in ginger and cinnamon, then tint green with food coloring. Evenly divide plain batter among liners; top with green batter. Lightly swirl with spoon. Bake 18–20 min. or until toothpick inserted into centers comes out clean. Cool 20 min. Transfer from pans to racks; cool completely.
- On med. speed, beat butter, Fluff and cream cheese until blended, 2 min. On low, gradually beat in confectioners' sugar and vanilla. On med.-high, beat until light and fluffy, 2 min.
- Reserve 1½ cups frosting. Tint remaining frosting green; in batches, transfer to large disposable pastry bag fitted with large star tip. Spread white frosting over cupcakes. Pipe 1"-wide ring of green frosting around edge of each cupcake. Sprinkle with edible glitter. Decorate with sprinkles and candy.

**SERVINGS: 18**
**ACTIVE time: 45 min.**
**TOTAL time: 1 hr., 10 min. + cooling**

## Christmas Yule Log

*Decadent chocolate ganache adds even more mmm*

- ⅓ cup + 2 Tbs. sugar
- 2 Tbs. cornstarch
- 4 Tbs. unsweetened cocoa powder
- 2 eggs
- 1 cup + 1 Tbs. milk
- 1½ tsp. vanilla extract
- 5 egg yolks
- ¼ cup + 6 Tbs. sugar
- 1 tsp. vanilla extract
- ⅔ cup cake flour, sifted
- 4 egg whites
- ¼ tsp. salt
- 3 cups dark chocolate chips
- 1½ cups heavy cream
- ⅓ cup corn syrup

● In bowl, whisk ⅓ cup sugar, cornstarch, cocoa and eggs. In pot, mix milk and 2 Tbs. sugar; bring to simmer. Whisk into egg mix. Return to pot; on med.-low, cook, stirring, until thick. Add vanilla. Pour into bowl; cover. Chill.

● Heat oven to 400°F. Grease 17"x 11" jelly-roll pan; line with parchment. Grease. On med., beat yolks, ¼ cup + 2 Tbs. sugar and vanilla until creamy. Fold in flour. Beat whites until frothy. Beat in salt and remaining sugar until stiff. In batches, fold whites mixture into batter. Spread on pan. Bake until golden, 5–7 min.; cool.

● Place chips in bowl. Boil cream and syrup. Pour over chips. Let stand 3 min.; whisk. Chill. Invert cake onto parchment; remove paper. Spread cream over. Starting with long side, roll up. Wrap; freeze 90 min. Spread ganache over cake. Garnish as desired.

**SERVINGS: 12 ACTIVE time: 1 hr. TOTAL time: 4 hrs.**

## Ornament Cupcakes

*Made from cake mix and canned frosting, our beautiful "ornaments" will be a scrumptious hit with kids and grown-ups alike!*

- 12 extra-large (3½") foil baking cups
- 1 pkg. (16 oz.) pound cake mix, preferably Betty Crocker
- 2 cans (16 oz. each) white frosting
- Red, green, purple and blue concentrated food coloring, such as Wilton
- Red, green, purple and blue decorating sugar crystals
- Gold and silver dragées*
- 12 Rolo candies from 1 (13 oz.) pkg., wrapped

● Preheat oven to 350°F. Remove paper liner from foil cups. Place foil cups on 2 jelly-roll pans. Prepare cake mix according to pkg. directions. Divide batter among foil cups. Bake 18–20 min. or until toothpick inserted into center comes out clean. Transfer cupcakes to rack; cool completely.

● Meanwhile, transfer ¼ cup white frosting to plastic food storage bag; cut ⅛" hole from 1 corner. In separate bowls, tint remaining frosting as desired; transfer to separate bags with corners cut. *See steps, right.*

**SERVINGS: 12**
**ACTIVE time: 1 hr.**
**TOTAL time: 2 hrs., 20 min.**

**Dragées for decoration only.*

***Make them chocolate chip!***

Stir 1 cup mini chocolate chips into the batter before pouring into baking cups.

# They're not ornaments... they're cupcakes!

## Make the sweetest "ornaments" ever!

**1** For solid-colored, pipe frosting over cupcakes; smooth with spatula. Sprinkle with matching color sugar. Pipe on designs as desired. Attach some of dragées, if desired.

**2** For striped cupcakes, pipe 1 color frosting onto cupcake; smooth with spatula, *as shown*. Sprinkle with matching sugar. Repeat with other colors of frosting and sugar.

**3** With frosting attach 1 Rolo candy, flat side down, to each cupcake, *as shown*. Pipe dot of frosting on top of candy. Using frosting, attach dragées.

# A healthy twist on brownies!

## Berry Merry Brownie Bites

*Serve up bright smiles with a wholesome boost with these Christmas tree–topped treats, made with a secret serving of beets and strawberries*

- **1 box (18 oz.) brownie mix, like Betty Crocker**
- **½ cup beets, cooked, pureed**
- **¼ cup vegetable oil**
- **1 container (16 oz.) vanilla frosting**
- **2 tsp. lemon juice, optional**
- **Green food coloring**
- **30 strawberries (of equal size), hulled**
- **Christmas confetti sprinkles, like Wilton**
- **30 jumbo stars confetti sprinkles, like Wilton**

● Preheat oven to 350°F. In large bowl, stir together brownie mix, pureed cooked beets, oil and ¼ cup water until smooth. Divide batter evenly among 30 greased mini muffin pan wells. Bake 10 min. or until done. Let cool. Remove from pan.

● In bowl, combine vanilla frosting, lemon juice and enough food coloring to create desired shade of green. Spoon green frosting into pastry bag fitted with small star tip (like Wilton #18).

● Trim strawberries to level. Pipe frosting onto strawberry bottoms; place 1 on top of each brownie. Starting at the base of each strawberry, pipe stars to cover entire berry. Decorate with Christmas confetti sprinkles and top each with 1 jumbo confetti star.

**SERVINGS: 30**
**ACTIVE time: 40 min.**
**TOTAL time: 50 min.**

### *Don't like beets?*

Simply follow the package directions of the brownie mix.

## Mini Cherry-Pistachio Cakes

*Bake and freeze these tender little cakes ahead of time to gift or serve at last-minute get-togethers!*

- **1½ cups all-purpose flour**
- **½ tsp. salt**
- **½ tsp. baking powder**
- **¼ tsp. baking soda**
- **½ cup butter, at room temp.**
- **¾ cup sugar**
- **2 eggs**
- **¼ tsp. almond extract**
- **½ cup sour cream**
- **½ cup chopped green and red maraschino cherries**
- **4 Tbs. pistachio nuts, chopped**
- **2 oz. white chocolate, melted**

● Preheat oven to 350°F. Coat 3 (5¾"x3¼") loaf pans with cooking spray. Combine flour, salt, baking powder and soda. At med.-high speed, beat butter and sugar until light and fluffy, 3 min. At med.-low speed, beat in eggs, one at a time, then extract, sour cream and flour mixture until combined. Fold in cherries and 3 Tbs. nuts. Divide batter among pans. Sprinkle remaining nuts on top.

● Bake 35 min. or until toothpick inserted in center comes out clean. Cool 10 min. Remove from pans; cool on rack. If desired, double-wrap and freeze 2–4 months. Thaw in wrapping at room temp. Combine chocolate and 2 tsp. warm water. Drizzle over loaves.

**SERVINGS: 3 loaves**
**ACTIVE time: 25 min.**
**TOTAL time: 3 hrs.**

## Chocolate Snowflake Candy

*Our yummy candies are great on their own or as cupcake toppers; for hanging decorations, use a toothpick to make a small hole in one point, and thread with string*

- **1 pkg. (14 oz.) chocolate candy melts or wafers, 2⅔ cups**
- **⅓ cup light corn syrup**
- **½ cup each of white and blue candy melts**
- **Assorted silver, blue and pearl dragées***

● Melt chocolate candy melts according to pkg. directions. Stir in syrup until just thickened to dough-like consistency, 30 sec.; do not overmix.

● Divide dough in half. Between wax paper, roll each piece to ⅛" thickness. Slide onto baking sheet; chill until firm, 5 min. Peel off top paper. Using assorted 1½"–4¾" snowflake-shaped cutters, cut out shapes from dough.

● Separately melt white and blue candy melts. Transfer each to separate plastic food bags; snip tiny hole from one corner of each bag. Pipe onto shapes; immediately attach dragées. To freeze, place between layers of wax paper in freezer-proof container.

**SERVINGS: 30**
**ACTIVE time: 35 min.**
**TOTAL time: 40 min.**

**Dragées for decoration only.*

# Pull-Apart Santa Cake!

*So quick and easy . . . and so festive! Just shape Santa from cupcakes and decorate with frosting!*

*Chococlate kiss inside each cupcake!*

**1** On large platter or 19"x13" piece of cardboard, arrange cupcakes, *as shown.*

**2** Press green gumdrops together. On wax paper sprinkled with green sugar, roll out pressed gumdrops to ⅛" thickness, turning to coat both sides with sugar. With knife, cut out 2 (2½"-long) holly leaves, *as shown.*

**3** For face, spread light pink frosting over 5 center cupcakes. For hat, spread red frosting over top 2½ rows (5 whole cupcakes and half of 4 cupcakes), *as shown*, leaving 1 cupcake at top right unfrosted for pom-pom.

- **1 pkg. (18.25 oz.) yellow cake mix**
- **22 Hershey's Kisses, preferably Candy Cane Holiday flavor, unwrapped**
- **2 cups (1 lb.) butter, at room temp.**
- **8 cups confectioners' sugar, from 3 (16 oz.) pkgs.**
- **1 Tbs. coconut extract**
- **Red-red concentrated food coloring**
- **3 large green gumdrops**
- **Dark green decorating sugar**
- **1 large white gumdrop**
- **1 large and 3 small red gumdrops**
- **1 tube (4.25 oz.) blue decorating icing, fitted with writing tip**
- **White and red edible glitters**

● Preheat oven to 350°F. Line 22 muffin cups with cupcake liners, preferably red. Prepare cake mix according to pkg. directions. Divide among liners; insert 1 Kiss into each. Bake 20–22 min. or until toothpick inserted into cupcake, away from Kiss, comes out clean. Cool completely on rack.

● In large bowl, beat butter on med.-high speed until light and fluffy, 2 min. On low, gradually beat in confectioners' sugar, then ¼ cup water and extract until fluffy, 3 min. Transfer 1¼ cups frosting to separate bowl; tint red with food coloring. Transfer ¾ cup remaining frosting to small bowl; tint light pink using tiny amount of red food coloring. Cover bowls with plastic wrap; reserve. For beard and hat trim, transfer remaining frosting, in batches as necessary, to pastry bag fitted with med. star tip. Assemble cake following steps, *below*.

**SERVINGS: 22**
**ACTIVE time: 1 hr.**
**TOTAL time: 1 hr., 20 min.**

**4** For eyebrows, cut white gumdrop in half; roll each piece into 1½"-long log; reserve. For nose, place large red gumdrop in center of face. For beard, pipe white frosting onto lower 7 cupcakes; fill in with piped frosting, starting on face, *as shown*. Pipe on mustache, hat brim and pom-pom. For eyes, pipe on blue icing in 1½"-wide curved lines. For eyebrows, attach white logs. Sprinkle white glitter over beard and red glitter over hat. Place holly leaves at corner of hat brim. For holly berries, place small red gumdrops on leaves.

*Have a jolly good time!*

**FLOURLESS CHOCOLATE CAKE** Love the dense, rich taste of flourless chocolate cake? It's easy to make at home—and ready in just 40 minutes! Preheat oven to 350°F. Grease 6 (6 oz. each) custard cups or ramekins. On low speed, beat 3 eggs and ½ cup sugar 30 sec. Increase speed to med.-high; beat until thick ribbons form when dropped from beaters, about 2 min. In microwave-safe bowl, melt 1½ cups chocolate chips and ¼ cup butter on high in 30-sec. intervals, stirring until melted and smooth. Add to egg mixture; add 1 Tbs. unsweetened cocoa powder, 1 Tbs. cornstarch, 1 tsp. vanilla and 1 tsp. instant coffee granules. On med., beat until well blended, about 1 min. Evenly divide mixture among custard cups. Place cups on rimmed baking sheet. Bake 16–18 min. until tops are puffed and shiny and cakes jiggle slightly when gently shaken. Let stand 1 min. Run knife around sides to loosen and immediately invert onto serving plates. If desired, sprinkle with confectioners' sugar.

# Pies & Tarts

From traditional fruit pies to ice cream creations with sweet and crunchy crusts, these recipes showcase creativity and original flavor combinations.

# Cranberry Cream Pie

*Gingersnap crust filled with sweet citrus custard cream and topped with tangy cranberry jelly is sure to please!*

## SUGARED CRANBERRIES

Line baking sheet with wax paper. In small saucepan, bring ½ cup water and ½ cup sugar to boil. Remove from heat. Stir in 1 cup cranberries, and let stand for 10 min. Strain, reserving syrup for another use. Spread cranberries on prepared pan to dry for 1 hr. Place sparkling sugar in a shallow dish. Roll cranberries in sparkling sugar until fully coated. Makes about 1 cup.

- 1¾ cups gingersnap cookies (about 8 oz.), finely ground
- 3 Tbs. light brown sugar, firmly packed
- 5 Tbs. unsalted butter, melted
- 2 (14 oz.) cans sweetened condensed milk
- 1 cup fresh orange juice, divided
- ¼ cup bottled Key lime juice
- 3 large eggs, lightly beaten
- 3 cups fresh or frozen cranberries
- ¾ cup granulated sugar
- Sugared Cranberries, optional

● Preheat oven to 350°. In med. bowl, combine cookie crumbs, brown sugar and melted butter until crumbs are moistened. Using dry measuring cup, press mixture into bottom and up sides of 9" cast-iron skillet. Bake until lightly browned, about 10 min. Let cool completely.

● In med. saucepan, whisk condensed milk, ½ cup orange juice, lime juice and eggs. Cook over med.-low heat, whisking constantly, until mixture begins to simmer and thicken, about 8 min. (Whisk should leave trace when moved through mixture.) Immediately pour into prepared crust. Let cool for 30 min.

● Meanwhile, in small pot bring cranberries, granulated sugar, and remaining ½ cup orange juice to boil over med. heat; cook until cranberries burst and liquid is syrupy, about 10 min. Strain mixture through fine-mesh sieve, pressing solids to release liquid; discard solids. Spread cranberry liquid onto pie filling. Refrigerate, uncovered, at least 6 hrs. before serving or up to 24 hours. Garnish with sugared cranberries just before serving, if desired.

**SERVINGS: 8**
**ACTIVE time: 1 hr.**
**TOTAL time: 7 hrs. or overnight**

## Apple Praline Pie

*What do you get when you "introduce" apple pie to pecan? Our doubly-delicious dessert!*

- 1 pkg. (11 oz.) pie crust mix
- 2 lbs. Granny Smith apples, peeled, cored, cut into ½" slices
- 1½ cups pecans, finely chopped
- 2 Tbs. cornstarch
- ¾ tsp. ground cinnamon
- 4 eggs, lightly beaten
- 1 cup dark brown sugar, firmly packed
- 1 cup dark corn syrup
- 6 Tbs. butter, melted
- 2 tsp. vanilla extract
- ½ cup heavy cream
- Pecan halves, optional

● Preheat oven to 350°F. Prepare crust mix according to pkg. directions for 2 crusts; shape into 1 disk. Wrap in plastic wrap; refrigerate at least 20 min. On lightly floured surface roll dough into 14" circle; fit into 9" deep-dish pie pan. Trim and flute edge. Refrigerate. In bowl combine apples, pecans, cornstarch and cinnamon; spoon into pie shell. Cover with foil; bake 45 min. Meanwhile, stir together eggs, sugar, corn syrup, butter and vanilla until smooth. Remove foil from pie. Slowly pour sugar mixture over apples. Bake uncovered 55 min. or until top is browned and filling is set. Cool on rack. At high speed, beat cream until stiff. If desired, transfer to pastry bag fitted with large star tip. Pipe or mound whipped cream onto pie; garnish with pecans, if desired. Refrigerate.

**SERVINGS: 8**
**ACTIVE time: 40 min.**
**TOTAL time: 6 hrs.**

## Ice Cream Pie with Gingersnap Crust

*Packed with pecans and sweet dried fruit and topped with a quick-prep pecan maple syrup, this easy make-ahead dessert will be the star of your holiday get-together*

- **24 gingersnap cookies, finely ground**
- **4 Tbs. sugar**
- **¼ cup butter, melted**
- **¾ cup cherry-flavored sweetened dried cranberries**
- **¾ cup pecan pieces**
- **1 (48 oz.) cont. + 2 cups butter pecan ice cream, 8 cups, softened**
- **½ cup golden raisins, chopped**
- **1 cup pure maple syrup**
- **1 cup pecan halves**
- **2 Tbs. light corn syrup**
- **1 cup heavy cream**
- **1 tsp. vanilla extract**
- **Sugared Cranberries, see page 62, optional**

● Coat 9" pie pan with cooking spray. In bowl, combine gingersnap crumbs, 2 Tbs. sugar and melted butter. Press into bottom and up side of pie pan. Freeze until set, about 20 min.

● Chop ½ cup cranberries and ½ cup pecan pieces. In large bowl, combine ice cream, chopped cranberries, chopped pecans and golden raisins. Spread in pie crust. Freeze until firm, 6 hrs. or overnight.

● Make Pecan-Maple Sauce: In pot, bring ¾ cup maple syrup to boil over med. heat. Cook until slightly reduced and thickened, about 3 min.; remove from heat. Stir in remaining ¼ cup pecan pieces; reserve.

● Make Topping: Coat 10" nonstick skillet with cooking spray; add pecan halves, remaining ¼ cup maple syrup and corn syrup. Over med. heat, cook, stirring often, until slightly reduced and thickened, 3–5 min. Remove from heat. Stir in remaining ¼ cup dried cranberries; let cool.

● When ready to serve, beat heavy cream with vanilla extract and remaining 2 Tbs. sugar until stiff peaks form. If desired, transfer to pastry bag fitted with large star tip. Pipe or spoon along pie edge; spoon pecan-cranberry topping in center. If desired, garnish with sugared cranberries. Serve with pecan-maple sauce on the side.

**SERVINGS: 10**
**ACTIVE time: 1 hr.**
**TOTAL time: 10 hrs. or overnight**

# Strawberry Cheesecake Tartlets

*Refrigerated cookie dough creates the snappy crust for our too-cute bites*

- ½ of (16.5 oz.) pkg. refrigerated sugar cookie dough
- 3 Tbs. all-purpose flour
- 1 (8 oz.) pkg. cream cheese, at room temp.
- ¾ cup + 1 tsp. confectioners' sugar
- 1 tsp. vanilla extract
- 1 tsp. fresh lemon juice
- 1 cup whipped cream
- ½ qt. small strawberries, stemmed
- Fresh mint leaves, optional

● Preheat oven to 350°F. Arrange 10 (2½") mini fluted nonstick tart pans on baking sheet; coat well with cooking spray. Mix cookie dough and flour until well combined. Divide into 10 balls; press into bottom and up side of pans. Bake until puffed, about 10 min. Tamp down centers with spoon. Bake until golden, 10–12 min. Let cool in pans 10 min. Transfer to rack; let cool completely.

● On med. speed, beat cream cheese until smooth, about 1 min. Add confectioners' sugar, vanilla and lemon; beat until very smooth, 2–3 min. Fold in whipped cream (makes 1¼ cups).

● Spoon 2 Tbs. cheesecake mixture into each shell. Chill 15 min. Top with berries. Sift remaining confectioners' sugar over tartlets. If desired, garnish with mint.

**SERVINGS: 10**
**ACTIVE time: 35 min.**
**TOTAL time: 1 hr., 20 min.**

# Triple Layer Chocolate-Almond Mousse Pie

*No one will be able to resist our ultra-dreamy dessert made with layers of silky milk- and dark-chocolate mousse covered with a cloud of fluffy whipped cream!*

- ½ cup slivered almonds, 3 oz.
- 26 chocolate wafer cookies
- 2 Tbs. granulated sugar
- 6 Tbs. butter or margarine, melted
- 4 cups (1 qt.) heavy cream, divided
- ¾ cup milk-chocolate chips
- ¼ tsp. almond extract
- ¾ cup double-chocolate or semisweet chocolate chips
- ¼ cup + 1 Tbs. confectioners' sugar, divided
- 1½ tsp. vanilla extract, divided
- Chocolate curls, optional

● Heat dry skillet over med. heat. Add almonds; cook, stirring, until fragrant, 2–3 min. Remove from skillet; reserve. In food processor, grind cookies, in batches, until finely ground. Transfer to med. bowl; reserve. In processor, pulse almonds with sugar until finely ground. Add almonds to cookie crumbs; stir in butter. Press cookie mixture onto bottom and up side of 9" pie pan. Refrigerate until set, at least 20 min.

● In pot over med. heat bring 1 cup cream to simmer. Place milk-chocolate chips and almond extract in bowl and double chocolate chips in another bowl. Pour ½ cup hot cream over chips in each bowl; cover. Let stand 3 min. Whisk each until smooth. Cool 5 min.

● Beat 2 cups cream until soft peaks form. Add ¼ cup confectioners' sugar and 1 tsp. vanilla; beat until cream is stiff. Gently fold half of whipped cream, about 2 cups, into milk chocolate mixture; reserve. Stir ⅓ cup of remaining whipped cream into double-chocolate mixture until smooth; pour over remaining whipped cream. Gently fold together, until combined.

● Spoon dark-chocolate mousse into pie shell; smooth with spatula. Top with milk-chocolate mousse; smooth. Cover with plastic; refrigerate at least 6 hrs. Before serving, beat remaining cream until foamy. Add remaining powdered sugar and vanilla; beat until just stiff. Spread whipped cream over pie, swirling with back of spoon. Garnish with chocolate curls, if desired.

**SERVINGS: 16**
**ACTIVE time: 1 hr., 10 min.**
**TOTAL time: 8 hrs.**

# Nutty Peach Tart

*We topped an almond-cookie crumb crust with white chocolate whipped cream and peach slices for a simply sweet treat!*

- **¾ cup ground windmill cookies, about 6 cookies, such as Archway**
- **⅓ cup + 1 Tbs. almonds, finely ground**
- **1 egg white**
- **2 Tbs. butter, melted**
- **4 oz. white chocolate, chopped**
- **1¼ cups heavy cream**
- **2 cans (15 oz. each) peach slices in light syrup**
- **2 Tbs. confectioners' sugar**
- **¼ tsp. almond extract**

● Preheat oven to 350°F. Coat 9" tart pan with removable bottom with cooking spray. Mix cookies, ⅓ cup almonds, egg white and butter; press into bottom and up side of pan. Bake 12–15 min. or until golden. Cool.

● In microwave-safe bowl, mix chocolate and ¼ cup cream. Microwave on High in 30-sec. intervals, stirring, until chocolate is melted, about 1½ mins. Cover; refrigerate until chilled, about 30 min.

● Drain peaches, reserving ½ cup syrup. In pot over high heat, boil syrup until thickened, 4–5 min.; cool. Refrigerate. Halve peach slices; refrigerate.

● Transfer crust from pan to serving platter. Beat remaining 1 cup cream with sugar and almond extract until stiff peaks form. Fold in chocolate mixture; refrigerate 3 Tbs. Spread remaining mixture in crust. Refrigerate 1 hr. Just before serving, arrange peaches over filling; brush peaches and crust edge with syrup. Spoon reserved whipped cream onto center of tart. Sprinkle with remaining almonds.

**SERVINGS: 10**
**ACTIVE time: 30 min.**
**TOTAL time: 2 hrs.**

## Two-Bite Lemon Meringue Tarts

*Melt-in-your-mouth meringue meets tangy custard in these light yet decadent delights*

**1¾ sticks butter, divided**
**2 cups flour**
**1 cup granulated sugar, divided**
**4 eggs, divided**
**2 lemons, zested and juiced**
**2 Tbs. cornstarch**
**½ tsp. cream of tartar**
**¾ cup powdered sugar**

- In food processor, pulse 1½ sticks butter, flour, ½ cup granulated sugar, 1 egg and 1 Tbs. cold water until dough ball forms. Shape dough into disk, wrap in plastic and refrigerate at least 1 hr.
- Preheat oven to 375°F. On floured surface, roll out dough to ½" thick. Punch out twelve 2" circles; press into mini-muffin wells. Crimp edges and prick bottoms a few times with fork. Bake 12–15 min.
- Separate yolks from remaining eggs, reserving whites. In pan over med. heat, whisk ¼ cup lemon juice, ½ tsp. lemon zest, yolks and remaining granulated sugar. Add cornstarch and 1 cup water. Bring to a boil, whisking constantly. Reduce heat to low; simmer 5 min., whisking. Remove from heat; mix in remaining butter. Spoon lemon curd into mini pie shells; refrigerate at least 30 min.
- Place large heatproof bowl over pot of simmering water; add egg whites and cream of tartar. With mixer on low speed, beat mixture until 160°F. Remove from heat. Increase speed to high and beat 5 min. or until soft peaks form. Beat in powdered sugar. Transfer to piping bag fitted with med. star tip. Pipe dollops onto tarts.

**SERVINGS: 12 ACTIVE time: 45 min. TOTAL time: 2½ hrs.**

## Apple-Toffee Crumble Pie

*Imagine a caramel apple transformed into a pie with a toffee crumble and double crust... This pie will have everyone asking for seconds!*

**CRUST**
**2½ cups all-purpose flour**
**2 Tbs. granulated sugar**
**¾ tsp. salt**
**1 cup (2 sticks) unsalted butter, cold, cubed**
**½ cup cold water + 1–2 Tbs if dough is dry**
**1 egg, beaten**

**FILLING**
**2 lbs. apples, peeled, cored, and sliced ¼" thick**
**2 Tbs. lemon juice**
**¼ cup light brown sugar, packed**
**¼ cup granulated sugar**
**1 tsp. ground cinnamon**
**½ tsp. nutmeg**
**¼ tsp. salt**
**1 Tbs. + 1 tsp. cornstarch**
**2 Tbs. unsalted butter, at room temp., cut in small pieces**

**TOFFEE CRUMBLE**
**½ cup all-purpose flour**
**¼ cup granulated sugar**
**Pinch of salt**
**2 Tbs. unsalted butter, at room temp., cut in small pieces**
**Scant ½ cup toffee pieces, such as Heath Bits O' Brickle**

### *Which type of apple?*

We used a combo of tart and sweet: Cosmic Crisp, Fuji and Golden Delicious apples for our pie, but any type you use should be fresh and firm.

- **Crust:** In med. bowl, whisk first 3 ingredients. Add butter, using fingers, work quickly to break butter down into flour mixture; some pieces will be size of oats, some size of peas.
- Create well in mixture for cold water. Use fork to bring together. Try to moisten all flour bits. Place on lightly floured surface; it will be moist and messy. Divide dough and gently knead into two disks. Wrap each in plastic and refrigerate 1 hr.
- Remove one disk from fridge. On lightly floured work surface, roll into 13" circle. The circle won't be perfect—that's okay. Patch any tears with extra dough. Gently lift and center in deep 9" pie dish. Place in fridge while rolling out top crust. Place on plate; refrigerate.
- **Filling:** In large bowl, combine first 7 ingredients and toss to mix. Stir in cornstarch. Rest apples 30 min. Then gently toss butter chunks into apples.
- **Toffee Crumble:** In med. bowl, whisk first 3 ingredients. Add butter and use fingers or pastry cutter to break butter down into flour into sandy texture. Toss in toffee bits.
- Spoon apple mixture and juices into prepared piecrust. Top with toffee crumble. With spoon, lightly work crumble into apples, leaving most on top.
- Place top crust on pie and tuck both layers of piecrust under to seal. Crimp with thumb and index finger. Brush lightly with egg wash (avoiding edges—they'll brown on their own). Chill in fridge.
- Place rack in middle of oven, preheat to 400°F. Place pie on rimmed baking sheet. Bake 45–50 min., until edges bubble and apples are cooked through. Remove from oven and cool to warm room temp. before serving.

**SERVINGS: 8–10**
**ACTIVE time: 50 min.**
**TOTAL time: 1 hr., 45 min.**
**+ chilling and cooling**

# Festive Dinners

From Seafood Gumbo to Herb-Crusted Prime Rib, these recipes for a festive dinner ensure no one will leave your table hungry. Cocktails and appetizers set the mood for a holiday celebration all will remember.

# *Wow guests with an*
# Elegant Baked Brie!

*Beautiful to look at and even better to eat, our gourmet baked Brie features a cranberry filling that takes this luscious party starter to the next level!*

- ⅓ cup red pepper jelly
- ¼ cup sweetened dried cranberries
- ¼ tsp. chopped fresh rosemary
- 1 whole round Brie cheese, about 13 oz., 5" diameter
- 1 sheet (half of 17.3-oz. pkg.) frozen puff pastry dough, thawed
- 1 egg, lightly beaten
- Rosemary sprigs, optional
- Apple slices, Champagne grapes, raspberries and star fruit slices, optional

● Preheat oven to 400°F. Coat jelly-roll pan with cooking spray. Combine jelly, cranberries and chopped rosemary; reserve. Trim and discard rind from top of Brie. On lightly floured surface, roll dough into 12" square. Transfer to pan. Follow steps, *below*.

**Tip!**
To make ahead, prepare and wrap Brie in pastry, then refrigerate until ready to bake!

**SERVINGS: 16**
**ACTIVE time: 20 min.**
**TOTAL time: 1 hr., 45 min.**

## Wrap up a gooey, extra-rich appetizer!

**1** Place cheese, trimmed side up, in center of dough; spread top with reserved cranberry mixture, *as shown*.

**2** Bring corners of dough up and over top of cheese. Tightly press edges onto dough-covered side of cheese to seal completely, *as shown*.

**3** Pinch excess dough together in center of top of cheese and twist to seal, *as shown*.

**4** Pull corners of dough out to form decorative top, *as shown*. Brush with egg; insert rosemary sprigs into top.

Bake 20–25 min. or until golden. Let stand 1 hr. Transfer to plate. If desired, garnish with rosemary sprigs and fruit.

# Holiday Bruschetta

*Enjoy these tasty pesto-mozzarella toasts with a holiday margarita that's as delicious as it is colorful!*

- **1 pkg. (12 oz.) rolled fresh mozzarella cheese, at room temp.**
- **3 Tbs. basil pesto**
- **1 loaf (11" long) crusty French bread, cut crosswise into ¼"-thick slices, about 24**
- **3 Tbs. butter, melted**
- **48 fresh basil leaves**
- **12 grape tomatoes, halved lengthwise**

- Preheat oven to 350°F. Unroll mozzarella horizontally on surface. Cut in half crosswise. Spread each piece with 1½ Tbs. pesto. Starting with short end, roll up each jelly-roll style. Wrap each roll tightly in plastic wrap; refrigerate 30 min.
- Meanwhile, place bread slices on baking sheet. Brush tops with butter. Bake 10–12 min. or until lightly browned. Cool on rack.
- Unwrap mozzarella rolls; cut each into 12 slices, about ¼" thick. Place 2 basil leaves on each bread slice; top with mozzarella slices and garnish with tomatoes.

**SERVINGS: 24**
**ACTIVE time: 30 min.**
**TOTAL time: 1 hr., 10 min.**

## CHRISTMAS MARGARITAS

Dip rims of 4 margarita glasses into water, shaking off excess; dip into kosher salt. In blender, place 1 cont. (10 oz.) frozen Bacardi margarita mix (thawed), 6 Tbs. Campari, 6 Tbs. tequila and ¼ cup triple sec. Add 2 cups ice cubes. Puree until smooth. Divide among glasses. Garnish with lime slices. Makes 4 servings.

## SPICY CRISPY SHRIMP

Preheat oven to 400°F. In resealable plastic bag, combine ⅓ cup red-pepper sauce with lime, 1 egg, lightly beaten, and ½ tsp. ground cumin. Add 1 lb. extra-large shrimp (12–15), peeled, deveined and butterflied. Chill 1 hr. Remove shrimp; discard marinade. In bowl, combine 1 cup potato flakes and 1 Tbs. chopped parsley. Roll shrimp in mixture. Place on greased foil-lined baking sheet; coat shrimp with cooking spray. Bake 12 min., or until opaque, turning once.

## Antipasto Wreath

*Pesto dressing adds gourmet flair to our festive display of savory pepperoni and cheese—it's perfect with our clove-spiked sangria!*

- ½ cup basil pesto
- ¼ cup olive oil
- 2 Tbs. white balsamic vinegar
- ¼ tsp. crushed red pepper flakes
- 8 oz. small fresh mozzarella balls, preferably ciliegine (cherry-size)
- 8 oz. deli-sliced pepperoni
- 2 yellow peppers, quartered
- 4 cups baby arugula
- 2 cups fresh basil leaves
- 1 pt. red and/or yellow cherry tomatoes
- 8 oz. assorted green and black deli olives, about 1 cup, preferably pitted

● Whisk together pesto, oil, vinegar and pepper flakes. In separate bowl, toss mozzarella with 2 Tbs. dressing mixture. Fold each pepperoni slice into quarters; reserve. Using 1¾" star-shaped cookie cutter, cut out stars from pepper pieces; reserve.

● On 12" round platter, arrange arugula and basil leaves in wreath shape. Top with mozzarella, pepperoni, olives, tomatoes and pepper stars. Cover with damp paper towels and refrigerate if not serving immediately. Just before serving, drizzle with remaining dressing.

**SERVINGS: 8 ACTIVE time: 30 min. TOTAL time: 30 min.**

### WINTER SPICE SANGRIA

Core 1 apple; cut into ½"-thick wedges. Cut 1 orange in half; slice each piece. Stud each piece of fruit with 2–3 whole cloves. In pitcher, combine 1 btle. (750 ml.) white zinfandel wine, ½ cup peach schnapps and 2 Tbs. sugar; add fruit. Cover; refrigerate at least 2 hrs. Just before serving, add 1 cup chilled lemon-lime soda and ice cubes. Makes 8 servings.

# Stuffed Mushrooms

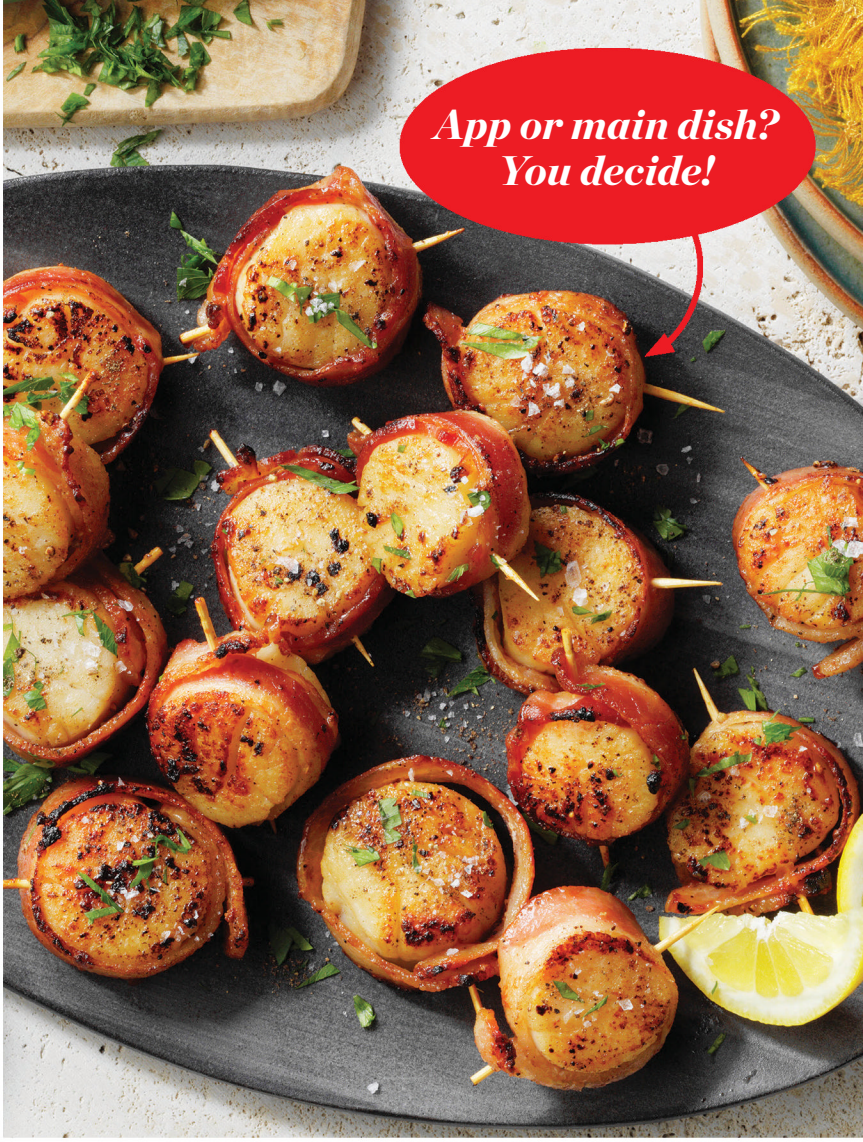
*A garlicky spinach filling makes these bites absolutely irresistible*

- 2 tsp. olive oil
- 12 large white mushrooms
- Salt
- ½ cup baby spinach, finely chopped
- ½ onion, minced
- 2 cloves garlic, chopped
- ½ cup cherry tomatoes, finely chopped
- 2 Tbs. chopped fresh parsley
- 3 Tbs. pecorino Romano cheese, grated
- 3 Tbs. plain panko breadcrumbs

Preheat oven to 325°F. Brush baking sheet with 1 tsp. oil. Finely chop mushroom stems; reserve. Place caps on baking sheet; sprinkle lightly with salt. Bake 12 min.

In skillet, heat remaining oil over med. heat. Add stems, spinach, onion and garlic; cook, stirring occasionally, until spinach wilts, about 6 min. Add tomatoes; cook 2 min. Stir in parsley, 2 Tbs. pecorino, 2 Tbs. panko and ⅛ tsp. salt; remove from heat. Heat broiler. Divide stuffing among caps; sprinkle with remaining pecorino and panko. Broil 2–3 min.

**SERVINGS: 4–6**
**ACTIVE time: 15 min.**
**TOTAL time: 30 min.**




# Bacon-Wrapped Scallops

*Sweet, tender scallops and salty, savory bacon make the perfect combination!*

- 8 bacon strips, thick sliced
- 16 sea scallops (about 2 lbs.), side muscles removed
- ¼ tsp. salt
- ¼ tsp. pepper
- 2 tsp. olive oil
- Chopped fresh parsley
- Seafood cocktail sauce, optional

Place bacon in large nonstick skillet. Cook over med. heat, until partially cooked but not crisp. Remove to paper towels to drain. Cut bacon strips lengthwise in half.

Wrap a halved bacon strip around each scallop; secure with toothpick. Sprinkle with salt and pepper.

Wipe skillet clean, if necessary. Add oil; heat over med.-high heat. In batches, add scallops; cook 3–4 min. on each side or until scallops are firm and opaque. Sprinkle with parsley; if desired, top with additional salt and pepper. Serve with seafood cocktail sauce if desired.

**SERVINGS: 16 (4 main courses)**
**ACTIVE time: 25 min.**
**TOTAL time: 25 min.**

# Pesto Star Bread

*Perfect for the holidays—but it's a showstopper at any time of the year!*

**1 pkg. (¼ oz.) active dry yeast**
**¼ cup warm water (110° to 115°)**
**¾ cup warm milk (110° to 115°)**
**1 large egg, room temp.**
**¼ cup butter, softened**
**2 Tbs. sugar**
**1 tsp. salt**
**3¼–3¾ cups all-purpose flour**
**½ cup prepared basil pesto**
**6 Tbs. Parmesan cheese, grated, divided**
**¼ cup sun-dried tomato pesto**
**2 Tbs. butter, melted**
**Additional Parmesan cheese, fresh basil, basil pesto and marinara sauce**

● In small bowl, dissolve yeast in warm water. In large bowl, combine milk, egg, butter, sugar, salt, yeast mixture and 2 cups flour; beat on med. speed until smooth. Stir in enough remaining flour to form soft dough (dough will be sticky).

● Turn onto floured surface; knead until smooth and elastic, 6–8 min. Place in greased bowl, turning once to grease top. Cover and let rise in warm place until doubled, about 1 hr.

● Punch down dough. Turn onto lightly floured surface; divide into 4 portions. Roll each into a 12" circle. Place 1 circle on a greased 14" pizza pan. Spread with half the basil pesto to within ½" of edge; sprinkle with 2 Tbs. Parmesan. Place second circle of dough on top; spread with sun-dried tomato pesto and sprinkle with 2 Tbsp. Parmesan.

# Blue-Cheese Christmas Tree Dip

*Under a forest of crisp fresh veggies, you'll discover our rich 'n' tangy blue cheese dip!*

**3 cups 1½" broccoli florets**
**1½ pkgs. (8 oz. each) cream cheese**
**¾ cup blue cheese, crumbled**
**1½ Tbs. mayonnaise**
**1 Tbs. scallion, finely chopped**
**2 tsp. lemon zest, grated**
**1 tsp. Worcestershire sauce**
**½ tsp. lemon juice**
**¼ tsp. dried thyme**
**⅛ tsp. onion powder**
**Dash pepper**
**¼ cup ¾" cauliflower florets**
**½ yellow pepper**
**½ red pepper**
**Crackers and additional crudités**

● Bring large pot of water to boil over high heat. Add broccoli; cook until just bright green, 1 min. Drain broccoli; rinse with cold water until cool. Drain.

Top with third circle of dough, remaining basil pesto and remaining 2 Tbsp. Parmesan; top with final portion of dough.

- Place 2½" round cutter on top of dough in center of circle (do not press down). With sharp knife, make 16 evenly spaced cuts from round cutter to edge of dough, forming starburst. Remove cutter; grasp 2 adjacent strips and rotate twice outward. Pinch ends together. Repeat with remaining strips.

- Cover with kitchen towel; let rise in warm place until almost doubled, about 30 min. Preheat oven to 375°. Bake until golden brown, 18–22 min. Remove from oven; brush with melted butter, avoiding areas where pesto is visible. Cool completely on wire rack. If desired, sprinkle with additional cheese and fresh basil before serving and serve with pesto and marinara.

**SERVINGS: 16**
**ACTIVE time: 45 min.**
**TOTAL time: 1 hr., 5 min.**
**+ rising and cooling**

- On med. speed, beat cream cheese, blue cheese, mayo, scallion, zest, Worcestershire, juice, thyme, onion powder and pepper until combined.

- On platter, shape cheese mixture into 7"x5½" triangle. Lightly press vegetables onto cheese mixture to cover. Cut 3 (¼" thick) slices crosswise from each pepper. Using 2" star-shaped cookie cutter, cut out star from yellow pepper. Decorate tree with pepper strips and star. Refrigerate until ready to serve. Serve with crackers and additional crudités, if desired.

**SERVINGS: 8**
**ACTIVE time: 30 min.**
**TOTAL time: 35 min.**

## Extra-Meaty Christmas Lasagna

*Your gang's meat-lovers will adore this super-hearty pasta dish!*

- **1 lb. ground beef**
- **8 oz. Italian sausage, casings removed**
- **½ cup sliced pepperoni, chopped**
- **2 jars (24 oz. each) marinara sauce**
- **1 cont. (15 oz.) ricotta cheese**
- **1 egg**
- **2 cups mozzarella cheese, shredded, 8 oz.**
- **½ cup Parmesan cheese, shredded, 2 oz.**
- **9 lasagna noodles, cooked, drained**
- **2 Tbs. sliced fresh basil**

- Preheat oven to 350°F. In nonstick skillet over med.-high heat, cook beef, sausage and pepperoni, stirring occasionally, until cooked through, 10–12 min.; drain. Reserve 1½ cups sauce. Combine remaining sauce with meat mixture. In bowl, combine ricotta and egg; stir in 1 cup mozzarella and Parmesan.

- Spread ½ cup of reserved marinara sauce in 13"x9" baking dish. Top with 3 lasagna noodles, half of cheese mixture and 3 cups meat sauce. Repeat with remaining noodles, cheese mixture and meat sauce, ending with noodles. Pour remaining sauce on top. Cover with foil. Bake until hot and bubbly, 50 min. Uncover; sprinkle with remaining mozzarella. Bake, uncovered, until melted, 5–7 min. Let stand 10 min. Sprinkle with basil.

**SERVINGS: 8**
**ACTIVE time: 30 min.**
**TOTAL time: 1 hr., 40 min.**

## Potatoes Anna

*We tucked garlicky goat cheese between layers of buttery potatoes that bake up hot and crispy!*

- **2 lbs. all-purpose potatoes, about 7, peeled, cut into ⅛" thick slices, about 6¼ cups**
- **1 tsp. chopped fresh thyme**
- **¾ tsp. salt**
- **¼ tsp. pepper**
- **2 Tbs. butter**
- **3 shallots, thinly sliced**
- **1 pkg. (3.5 oz.) garlic-and-herb goat cheese**
- **Thyme sprig, optional**

● Preheat oven to 400°F. In bowl, toss potatoes with thyme, salt and pepper; reserve. In 10" nonstick skillet with oven-proof handle, melt 1 Tbs. butter over med. heat. Add shallots; cook, until softened and golden, 8–10 min. Transfer to plate.

● In same skillet, melt remaining butter over med. heat. Remove from heat. Arrange ⅓ of potatoes in bottom of skillet, overlapping in concentric circles. Top with half of shallots and dollops of half of cheese, leaving 1" border.

● Repeat with remaining ingredients, ending with potatoes. Using pot lid slightly smaller than skillet, press down on potatoes to pack. Replace lid with one that covers skillet completely. Over med. heat, cook 10 min. Transfer covered skillet to oven; roast until potatoes are tender, 20–25 min. Remove lid. Cool slightly. Invert serving plate onto skillet; flip over skillet and plate together to release potatoes onto plate. Garnish with thyme.

**SERVINGS: 6**
**ACTIVE time: 30 min.**
**TOTAL time: 1 hr., 5 min.**

## Asparagus with Orange Vinaigrette

*When peeling pomegranates, wear an apron to protect your clothes from the red juice that stains*

- **¼ cup pine nuts**
- **3 lbs. asparagus, tough ends trimmed**
- **½ cup bottled balsamic vinaigrette salad dressing**
- **3 Tbs. orange juice**
- **1 Tbs. orange zest, grated**
- **¼ cup pomegranate seeds**
- **¼ cup chopped scallion**

● In 12" dry skillet over med. heat, toast nuts until golden, 1–2 min. Remove from heat; reserve.

● Fill same skillet one-quarter full with salted water. Cover; bring to boil. Add asparagus; cover. Cook until tender; about 3 min.; drain. Rinse under cold water until cool; drain. With paper towels, pat dry.

● Combine dressing, juice and zest. Transfer asparagus to serving dish; drizzle with dressing mixture. Sprinkle with seeds, scallion and nuts.

**SERVINGS: 12**
**ACTIVE time: 20 min.**
**TOTAL time: 30 min.**

## Herb-Crusted Prime Rib

*Prime rib always makes an impression on a holiday dinner table. But it's actually easy to prepare. This roast is wonderfully flavored with lots of fresh herbs.*

- **1 large shallot, coarsely chopped**
- **6 garlic cloves, quartered**
- **3 Tbs. fresh rosemary, minced or 1 Tbs. dried**
- **2 Tbs. fresh oregano, minced or 2 tsp. dried**
- **2 Tbs. fresh thyme, minced or 2 tsp. dried**
- **2 Tbs. fresh sage, minced or 2 tsp. rubbed sage**
- **2 Tbs. olive oil**
- **3 tsp. pepper**
- **1 tsp. salt**
- **1 bone-in beef rib roast (4 lbs.)**
- **1½ cups beef broth**
- **1 cup dry red wine or additional beef broth**
- **1 tsp. butter**
- **½ tsp. salt**

- Preheat oven to 350°F. Place first 6 ingredients in food processor; cover and pulse until finely chopped. Add oil, pepper and salt; cover and process until blended. Rub over roast. Place on rack in large roasting pan.
- Bake, uncovered, until meat reaches desired doneness (for med.-rare, thermometer should read 135°; med., 140°; med.-well, 145°), 1¾–2¼ hrs.
- Remove roast serving platter and keep warm; let stand 15 min. before slicing.
- Meanwhile, in small saucepan, bring broth and wine to a boil; cook until liquid is reduced to 1 cup. Remove from heat; stir in butter and salt. Slice and serve with sauce.

**SERVINGS: 8**
**ACTIVE time: 20 min.**
**TOTAL time: 1 hr., 45 min. + standing**

### NEAT WAY TO CHOP HERBS

For neater mincing, put herbs in a tall glass and snip them with kitchen shears. The glass keeps them contained, while the scissors' sharp blades easily slice through the leaves, keeping the herb's essential oils intact.

# Berry Salad Mold

*Don't have a mold? Use a 10-cup fluted pan instead.*

- **1 env. (¼ oz.) unflavored gelatin**
- **3 pkgs. (3 oz. each) strawberry gelatin mix**
- **2 cups boiling water**
- **2 cups cran-raspberry juice**
- **8 oz. strawberries, diced, 2 cups**
- **1 carrot, grated, about 1 cup**
- **¾ cup half-and-half**
- **2 pkgs. (3 oz. each) cream cheese, at room temp.**
- **¼ cup sugar**
- **½ cup chopped walnuts**
- **½ cup chopped celery**
- **Strawberries and mint sprigs, optional**

● Coat 10-cup mold with cooking spray. Reserve 1 tsp. unflavored gelatin. In large bowl, combine strawberry gelatin mix with remaining unflavored gelatin. Add water; stir until gelatin is dissolved. Stir in juice, then strawberries and carrot; pour half of mixture into mold. Set mold over bowl filled with ice water; refrigerate until set, about 20 min. Refrigerate remaining strawberry gelatin mixture.

● Meanwhile, in microwave-safe bowl, sprinkle reserved 1 tsp. unflavored gelatin over half-and-half; let stand until softened, 5 min. Stir; microwave on High until gelatin is dissolved, 30–40 sec. Cool slightly.

● In bowl on med.-high speed, beat cream cheese and sugar until light and fluffy, 3 min. On low speed, beat in half-and-half mixture until smooth. Stir in walnuts and celery. Place bowl over another bowl filled with ice water; refrigerate, stirring after 10 min., until thickened, 20 min.

● Spoon cream cheese mixture over strawberry mixture in mold; refrigerate until set, 20 min. Top with remaining strawberry mixture (should be consistency of egg whites); refrigerate until firm, 8 hrs. or overnight. Unmold onto serving plate. If desired, garnish with strawberries and mint.

**SERVINGS: 16**
**ACTIVE time: 45 min.**
**TOTAL time: 9 hrs., 45 min.**

# Slow Cooker Seafood Gumbo

*A company-worthy dinner doesn't have to keep you in the kitchen all day!*

- 1 pound smoked sausage, sliced
- ½ cup vegetable oil
- ¾ cup all-purpose flour
- 2 cups yellow onion, chopped
- 2 cups celery, chopped
- 1 cup green bell pepper, chopped
- 1 Tbs. garlic, minced
- 4 cups seafood broth
- 1 (14.5-oz.) can diced tomatoes, undrained
- 2 Tbs. thyme, chopped
- 1 tsp. kosher salt
- 1 tsp. Creole seasoning
- ½ tsp. ground black pepper
- 3 bay leaves
- 2 lbs. large shrimp, peeled and deveined (tails left on)
- 1 lb. crabmeat
- 2 cups hot cooked rice
- ¼ cup green onion, sliced
- 3 Tbs. parsley, chopped

- In 12" skillet, cook sausage over med. heat, stirring occasionally, until browned, about 7 min. Remove sausage, drain on paper towels, discard drippings.
- Wipe skillet clean. Add oil and heat over med. heat; whisk in flour until smooth. Cook, stirring frequently, until roux is deep golden brown, about 30 min. Add onion, celery, bell pepper, and garlic; cook, stirring constantly, until softened, about 5 min.
- Gradually add broth. Bring to boil; reduce heat to med.-low. Simmer, stirring constantly, until smooth and thickened, about 2 min.
- Transfer to 5- or 6-qt. slow cooker. Add sausage, tomatoes, thyme, salt, Creole seasoning, pepper and bay leaves. Cover and cook on low 5 hrs.
- Add shrimp and crab. Cover and cook on high until shrimp are pink and firm, about 30 min., stirring twice. Discard bay leaves.
- In med. bowl, combine rice, green onion and parsley. Serve with gumbo.

**SERVINGS: 6–8 ACTIVE time: 1 hr. TOTAL time: 5 hrs., 30 min.**

# Spread cheer!

## *Inspire smiles* with a celebratory setting

The key to creating a Christmas dinner scene that's full of cheery-meets-cozy charm: combining a saturated, classic Christmas color palette with rustic flair, twinkling lights and natural textures. Here, a wooden dining table is topped with a red runner and set with solid green and red and white patterned plates, tall stemmed glasses and gold cutlery. Adding red napkins bundled with candy canes and pine sprigs continues the country-cozy holiday feel. The fun touches: a long centerpiece of pine boughs with red berries, pine cones and candles, plus a sprinkling bouquet of willow twig lights. It's a spot that's sure to bring on feelings of comfort and joy!

## No time for *a tree?*

Hang ornaments from a few evergreen branches tucked into a bucket, nestle them inside the leaves of a plant, or gently hang light ornaments and tie bows on branches.

## Decorate with *lights!*

Got an extra string of holiday lights? Get creative about how to use them:

**Twinkling table.** Wind lights around a table base, then cover with tulle.

**Party lights.** Fill glass jugs with plain white string lights to add sparkle to any holiday gathering.

**Chic centerpiece.** Cluster white globe lights in a pretty bowl, then add Christmas tree balls and tuck in faux greenery.

**Faux fire.** Place a metal bucket filled with short branches on your hearth, then weave in colored lights.

## Make a *festive* centerpiece!

**1** Cut about ¼" off the bottom of a 4" floral foam ball so it sits flat on a surface. Soak in water until saturated.

**2** Cut 4" pieces of floral wire and slip through the hangers of small ornaments, bending in the middle. Twist the wires around each other to strengthen.

**3** Strip off leaves from stems of roses and berries; cut stems to 1½" long. Insert alternately into ball with ornaments, working from one side to the other. Arrange on a cake plate or footed platter.

# 10...9...8...Happy New Year!

## DECORATIONS

- ¾ tsp. tylose powder, such as Wilton
- 1¼ cups white fondant, such as Wilton Decorator Preferred
- Royal blue, golden yellow, no-taste red, rose and Kelly green concentrated food colorings
- Cornstarch
- ⅓ cup rainbow nonpareil sprinkles
- 18 Oreo Thins cookies
- 1 pkg. (12 oz.) bright white candy melts,
- 2 cups, melted 1 cup dark cocoa candy melts, from 12-oz. pkg., melted
- 18 red jumbo heart sprinkles
- Medium and small silver dragées*
- Rainbow sugar pearls sprinkles
- 1 (4.25 oz.) black decorating icing, fitted with writing tip

## CUPCAKES

- 1 pkg. (16.5 oz.) devil's food cake mix
- 1 pkg. (4.2 oz.) Oreo Cookies 'n Creme pudding mix
- 3 eggs
- 1 cup buttermilk
- ½ cup oil
- ¼ cup Baileys Irish cream liqueur, optional
- ¼ cup coffee-flavored liqueur, such as Kahlua, optional

## FROSTING

- 2 cups butter, 1 lb., at room temp.
- 5 cups confectioners' sugar, from 2 (16 oz.) pkgs.
- 2 Tbs. Baileys Irish cream liqueur or milk
- 1⅓ cups semisweet chocolate chips, melted, cooled

● **Streamers:** Line 2 baking sheets with wax paper. Knead tylose into fondant until combined. Divide fondant into 5 pieces, about ¼ cup each. Tint one piece blue, one yellow, one red, one pink and one green by kneading in tiny amounts of food coloring. Keep fondant wrapped when not in use.

● On surface lightly sprinkled with cornstarch, working with one color at a time, roll out fondants to 1/16" thickness. Cut out 18 (2"x¼") strips, rerolling as necessary. Wrap loosely around straws, *as shown*. Place straws on 1 baking sheet. Let dry 2 hrs.; slide streamers off of straws and curve slightly on baking sheet. Dry at room temp., uncovered, overnight.

● **Clock cookies:** Pour nonpareils into small bowl. Drop 1 cookie into white candy; use fork to coat on all sides. Lift from candy, *as shown*, tapping on edge of bowl to remove excess.

● Immediately place cookie in nonpareils. Using clean fork, press nonpareils along side of cookie, *as shown*. Carefully remove from bowl by sliding fork under cookie and transferring to remaining baking sheet. Repeat with 8 more cookies.

● **Tuxedo cookies:** Dip remaining 9 cookies into white candy; transfer to baking sheet. Refrigerate cookies until dry, about 15 min. One at a time, dip opposite sides of 9 plain dipped cookies in cocoa candy melts in V design, letting excess drip off, *as shown*. Return to baking sheet. Using melted white candy, attach heart sprinkles and medium dragées for bow ties and rainbow pearls for buttons.

● Using decorating icing, pipe numbers and hands on clock cookies; add small dragées. Refrigerate until set, at least 15 min.

● **Cupcakes:** Preheat oven to 350°F. Line 18 muffin cups with cupcake liners. On low speed, beat cake mix, pudding mix, eggs, buttermilk and oil until blended, 30 sec. On med., beat 2 min. Divide batter among liners. Bake 18–21 min. or until toothpick inserted into centers comes out clean. If desired, combine Baileys and Kahlua; immediately brush over hot cupcakes. Cool 15 min. Transfer from pans to racks; cool completely.

● **Frosting:** On med., beat butter until fluffy, 2 min. On low, gradually beat in confectioners' sugar, then Baileys until blended. Transfer half of frosting to separate bowl; with rubber spatula, stir in chocolate. Transfer frostings to separate pastry bags fitted with large star tips (such as Wilton #6B). Pipe over cupcakes. Garnish with cookies and streamers.

**SERVINGS: 18**
**ACTIVE time: 1 hr., 45 min.**
**TOTAL time: 2 hrs., 30 min. + overnight**

**Dragées for decoration only.*

## Baileys + Oreos = the happiest ever

# New Year's Eve Cupcakes

*Countdown to the new year with our Baileys- and Kahlua-soaked cookies 'n creme cupcakes with Baileys buttercream, all dressed up to party with chocolate-covered Oreo tuxedos and clocks!*

**Cheers to a sweet New Year!**

# New Year's Brunch

A fabulous meal with family and friends filled with comfort food and good company is the best way to start the year! This New Year's Day, create a brunch that will leave you feeling full and excited about all the sweet and savory recipes you can try in the days and months to come.

# Here's to the start of the year!

*Carry on the celebration with a memorable and delicious New Year's Day brunch whether for 2 or 25 guests!*

**TOAST WITH SORBET MIMOSAS!**
Everyone loves mimosas, the classic drink made with orange juice and Champagne. And now a new twist is popping up at elegant brunches: mimosas made with sweet-tart orange sorbet instead of juice. To make, place 2 small scoops of blood orange sorbet (try the Ciao Bella and Talenti brands) into a champagne flute or coupe, slowly pour sparkling wine on top and garnish with a bit of orange zest.

## Pink Champagne Fruit Salad

*Our fruit salad is extra festive with elderflower liqueur and a splash of bubbly!*

- **4 oranges, each section cut in thirds**
- **2 apples, cored, cut into ¼" thick slices, each slice cut into thirds**
- **1 cup each red and green seedless grapes, halved**
- **½ cup elderflower-flavored liqueur, such as St. Germaine**
- **1 tsp. orange zest, grated**
- **2 cups pink Champagne or other sparkling wine**
- **Fresh mint leaves, orange zest curls and star fruit slices, optional**

- In bowl, toss together fruit, liqueur and zest. Divide among 8 (8 oz.) glasses. Refrigerate until ready to serve.
- Just before serving, add Champagne. If desired, garnish with mint, zest and star fruit.

## Baked Eggs in Bacon Cups

*The coolest new way to serve eggs? In individual "cups" made of crispy bacon! Don't worry—using a muffin tin makes this impressive presentation a snap.*

**SERVINGS: 8**
**ACTIVE time: 30 min.**
**TOTAL time: 30 min.**

- **8 slices bacon or pancetta, thinly sliced**
- **8 eggs**
- **Parmesan cheese, finely grated, optional**

Preheat oven to 400°F. Divide bacon or pancetta into cups of muffin tin, covering bottom and sides. Bake 7–10 min., just until bacon begins to crisp. Remove from oven and crack an egg into each bacon cup. Sprinkle with salt, pepper and, if you like, Parmesan cheese. Bake another 8–10 min.—you'll know your eggs are done when whites are fully cooked and yolk is set but still jiggly. Remove from oven and carefully remove cups by running table knife around sides and using thin spatula to remove.

**SERVINGS: 8**
**ACTIVE time: 20–25 min.**
**TOTAL time: 20–25 min.**

## Lobster Tartlets

*These elegant bites are a perfect nibble*

- **½ cup white cheddar cheese, shredded**
- **½ cup shredded provolone cheese**
- **½ cup cooked lobster meat or 1 can (6½ oz.) flaked canned lobster meat, drained**
- **⅓ cup finely chopped sweet red pepper**
- **2 Tbs. green onion (white portion only), finely chopped**
- **2 Tbs. mayonnaise**
- **Dash seafood seasoning**
- **2 pkg. (1.9 oz. each) frozen miniature phyllo tart shells**
- **Paprika, optional**

Preheat oven to 350°. Combine first 7 ingredients. Spoon into tart shells. Place on ungreased baking sheet. Bake until shells are lightly browned and filling is heated through, 10–12 min.

**SERVINGS: 25 ACTIVE time: 12–15 min.**
**TOTAL time: 25 min.**

## Glazed Ham with Roasted Pears

*Succulent pears roast to perfection alongside crowd-pleasing ham glazed with a scrumptious mix of pear nectar, apricot preserves, ginger and Dijon mustard!*

- **8 lb. bone-in shank portion smoked ham**
- **Whole cloves**
- **¾ cup pear nectar**
- **¼ cup apricot preserves**
- **1 Tbs. minced crystallized ginger**
- **1 Tbs. Dijon mustard**
- **¼ tsp. lemon zest, grated**
- **6 ripe pears**

● Preheat oven to 325°F. If necessary, trim skin from ham; trim fat to ¼". Place ham in large roasting pan wide cut side down. With knife, score fat into ¼"-deep crisscross pattern. Place 1 clove in center of each diamond.

● Bake ham until meat thermometer inserted into thickest part away from bone registers 140°F, 1 hr., 30 min. to 2 hrs.

● For glaze, in pot, stir together pear nectar, apricot preserves, crystallized ginger, Dijon mustard and lemon zest; over med.-high heat, bring to boil. Reduce heat to low; simmer until reduced to ½ cup, about 3 min.

● Peel, halve and core pears. Add pears to roasting pan 20 min. before end of cooking time. Brush ham and pears with glaze several times during last 20 min. of cooking time. Let stand 10 min. before slicing.

**SERVINGS: 12 ACTIVE 30 min. TOTAL time: 2 hrs., 10 min.**

## Caramel Pull-Apart Bread

*Sweet cinnamon roll dough, rolled into balls, dipped in melted butter and layered in a Bundt pan with cranberries and caramel creates the biggest, tastiest pull-apart sweet bread you've ever eaten!*

- **2 Tbs. + ½ cup butter, at room temp.**
- **½ cup salted caramel sundae topping**
- **3 tubes (12.4 oz. each) refrigerated cinnamon roll dough with icing**
- **½ cup sweetened dried cranberries**
- **¼ tsp. orange zest, grated**

● Preheat oven to 325°F. Grease 10-cup Bundt pan with 2 Tbs. butter. In pot, combine caramel

topping and remaining butter. Over low heat, cook mixture, stirring occasionally until melted and blended, 3–5 min. Remove from heat; cool.

- Reserve icing from cinnamon rolls. Cut each cinnamon roll into quarters; shape into balls. Place half of balls in pan. Top with half of cranberries; drizzle with half of caramel mixture. Repeat with remaining cinnamon roll balls, cranberries and caramel mixture. Bake 45 min. or until toothpick inserted near center comes out clean. Let stand 5 min. on rack.

- Place large plate over pan; using potholders, carefully invert pan onto plate, then remove pan. Cool bread slightly. Combine ½ cup of reserved icing with orange zest; drizzle over bread.

**SERVINGS: 24**
**ACTIVE time: 30 min.**
**TOTAL time: 1 hr., 40 min.**

## Vegetable Quiche

*This deep-dish beauty made with rich half-and-half and lots of tasty cheese starts with store-bought pastry!*

- **1 sheet (½ of 14.1-oz. pkg.) refrigerated piecrust dough**
- **2 cups mushrooms, about 5 oz., sliced**
- **½ cup (¼" thick) red pepper strips, from 1 pepper**
- **½ tsp. dried thyme**
- **½ tsp. salt**
- **½ 12-oz. pkg. frozen chopped kale, thawed, excess liquid squeezed out**
- **5 eggs**
- **1½ cups half-and-half**
- **1½ cups grated Swiss or Gruyère cheese, 6 oz.**
- **1 scallion, chopped**

- Place baking sheet on center rack in oven. Preheat oven to 375°F. Coat 9" springform pan with cooking spray. Evenly fit piecrust dough into pan, pressing up along side.

- Coat large nonstick skillet with cooking spray; heat over med. heat. Add mushrooms, peppers, thyme and ¼ tsp. salt; cook, stirring occasionally, until vegetables are starting to brown and almost tender, about 10 min. Stir in kale; cook 5 min. Remove from heat; cool.

- In large bowl, whisk together eggs, half-and-half and remaining ¼ tsp. salt. Stir in 1 cup cheese, scallion and vegetable mixture. Pour into pan. Sprinkle remaining ½ cup cheese over filling. Bake on baking sheet 40–45 min. or until set. Let stand 15 min. before serving.

**SERVINGS: 8**
**ACTIVE time: 30 min.**
**TOTAL time: 1 hr., 30 min.**

## Cajun Scramble with Sausage, Peppers and Cheese

*Andouille sausage lends a smoky, spicy kick to creamy eggs mixed with melty sharp cheddar cheese!*

- **2 tsp. olive oil**
- **8 oz. andouille sausage, cubed**
- **½ cup chopped green pepper**
- **½ cup chopped red pepper**
- **2 scallions, white and green parts, minced**
- **1 clove garlic, minced**
- **12 eggs**
- **Kosher salt**
- **¼ tsp. hot pepper sauce**
- **2 Tbs. unsalted butter**
- **½ cup shredded sharp cheddar cheese, 2 oz.**

● In skillet, preferably nonstick, heat oil over med. heat. Add sausage; cook, stirring often, until it begins to brown, 5 min. Add peppers; reduce heat to low. Cover; cook, stirring often, until peppers are tender, 4 min. Add scallions and garlic; cook, stirring, until garlic softens, 2 min. Transfer to bowl; cover with foil to keep warm.

● Whisk together eggs, ½ tsp. salt and hot sauce just until blended. Do not overbeat. Add butter to skillet; melt over med.-low heat. When butter is hot, add egg mixture; cook until eggs begin to set, about 20 sec. Stir with heatproof spatula, scraping up eggs on bottom and side of pan and folding them toward center. Repeat until eggs are barely cooked into moist curds. Stir in sausage mixture and cheese. Remove from heat; let eggs stand in pan to allow residual heat to finish cooking them and melt cheese, 1 min. Serve at once.

**SERVINGS: 6**
**ACTIVE time: 35 min.**
**TOTAL time: 35 min.**

# Upside-Down Caramel Latte Bake

*Layer all the yummy ingredients the night before, then bake in the morning for brunch without missing any of the fun!*

**CARAMEL BASE**

- ¾ cup brown sugar, packed
- ½ cup butter
- ¼ cup granulated sugar
- ¼ cup maple syrup
- 1 Tbs. instant espresso powder
- ½ cup chopped pecans
- 10 (½" thick) slices French bread, 8 oz.

**CARAMEL LAYER**

- ¼ cup butter, melted
- ½ cup packed brown sugar
- ½ cup chopped pecans
- 10 (½" thick) slices French bread, 8 oz.

**CUSTARD**

- ¾ cup heavy cream
- ¾ cup milk
- 6 eggs
- ¼ cup granulated sugar
- 2 tsp. vanilla extract

**WHIPPED TOPPING**

- ½ cup heavy cream
- 1 Tbs. granulated sugar

● **Caramel base:** Coat 13"x 9" (3-qt.) baking dish with cooking spray. In 2-qt. pot, mix brown sugar, butter, granulated sugar, maple syrup and espresso; cook over med. heat until sugars dissolve and mixture is smooth, 4–6 min. Pour into baking dish; sprinkle with pecans. Top with French bread slices, cutting slices in half if necessary to fit into baking dish in single layer.

● **Caramel layer:** Drizzle butter over bread in pan. Sprinkle with brown sugar and pecans. Top with even layer of French bread slices.

● **Custard:** In large bowl, beat custard ingredients with whisk. Slowly pour mixture over bread. Press down on bread with spatula so all of bread absorbs egg mixture. Cover; refrigerate 8–24 hrs.

● When ready to bake, preheat oven to 350°F. Uncover; bake 35–40 min. until puffed and lightly browned. Let stand 5–10 min. before serving.

● **Topping:** Meanwhile, in bowl, beat cream and sugar on high speed until stiff peaks form. Serve each piece upside down with whipped cream.

**SERVINGS: 8**
**ACTIVE time: 30 min.**
**TOTAL time: 9 hrs., 20 min.**

## Lary's Legendary Latkes

*Who doesn't like potato pancakes? These can be made ahead and warmed in the oven.*

**2½ lbs. Yukon Gold potatoes, peeled**
**1 small onion, peeled**
**2 Tbs. matzo meal or bread crumbs (plain, unflavored)**
**2 large eggs, lightly beaten**
**¼ tsp. baking powder**
**1 tsp. kosher salt**
**Vegetable oil for frying**
**Sour cream, apple sauce, chopped chives, optional**

- Shred potatoes in food processor fitted with shredding blade, or grate by hand; transfer to large bowl. Shred or grate onion; transfer to bowl with potatoes along with matso meal, eggs, baking powder and salt. Stir to combine well.
- Add ½" oil to large heavy skillet, cast iron works best. Over med.-high, heat oil till very hot but not smoking. To test that oil is hot enough, drop small piece of potato in oil; if it sizzles steadily, oil is ready. In batches, place heaping tablespoons of potato mixture carefully in skillet. Do not crowd pan. Flatten each pancake lightly with wooden spoon. Fry, turning once, until golden brown and cooked through, about 3 min. per batch. Drain on paper towels. Serve immediately, or warm in 200°F oven as needed. Serve with sour cream, apple sauce and chopped chives, if desired.

**SERVINGS: 20–25**
**ACTIVE time: 40 min.**
**TOTAL time: 40 min. + warming**

## Smoked Salmon Spread

*This delicious dip, which mixes pieces of salmon and cream cheese, is perfect for a brunch—or anytime you get a craving!*

**8 oz. cream cheese, at room temp.**
**2½ Tbs. Scotch whiskey***
**1 Tbs. fresh lemon juice**
**½ tsp. prepared white horseradish**
**8 oz. smoked salmon, chopped**
**2 scallions, thinly sliced**

*Don't like whiskey? Substitute milk.

- In med. bowl, combine cream cheese, whiskey, lemon juice and horseradish. Beat until smooth. Stir in smoked salmon and scallions. Transfer to small serving bowl; cover and refrigerate for at least 1 hr. or up to 2 days. Let stand at room temp. for 15 min. before serving. Serve with mini bagels and cucumber slices.

**SERVINGS: 10**
**ACTIVE time: 15 min.**
**TOTAL time: 1 hr., 15 min. or up to 2 days + standing**

# Mimosa Bundt Cake

*Citrus juice and sparkling wine in the batter give this delight all the flavors of a brunch favorite*

**3 cups all-purpose flour**
**1½ tsp. baking powder**
**¾ tsp. salt**
**½ tsp. baking soda**
**1 cup orange juice**
**¾ cup prosecco**
**1 cup butter, at room temp.**
**2 cups granulated sugar**
**5 eggs**
**2 tsp. orange zest, grated**
**1 tsp. vanilla extract**
**2 cup confectioners' sugar**
**Orange concentrated food gel, optional**

● Preheat oven to 350°F. Grease and flour 13-cup Bundt pan. In bowl, mix flour, baking powder, salt and baking soda. Combine ½ cup orange juice and ½ cup prosecco; reserve. On med.-high speed, beat butter and sugar until fluffy, 2–3 min. On low, beat in eggs one at a time, then zest and vanilla. Alternately beat in flour mixture with prosecco mixture. Transfer to pan. Bake until pick inserted near center comes out clean, 45 min. Mix ¼ cup orange juice and remaining prosecco. While cake is hot, using skewer, poke holes in cake bottom. Brush with prosecco mixture. Let cool in pan 30 min. Transfer from pan to rack; cool.

● Transfer cake to serving plate. In bowl, combine confectioners' sugar and remaining orange juice. If desired, tint with food coloring. Spoon over cake.

**SERVINGS: 16**
**Active time: 45 min.**
**Total time: 5 hrs.**

At-a-glance index

# Make everyone

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8 Minty Gin Fizz

6 Xmas Old Fashioned

9 Tangerine 'Ritas

7 Cinnamon Wine Punch

9 Bourbon Punch

7 Ruby Reindeer

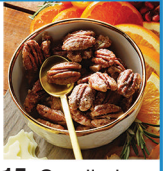
10 Coquito

8 Apple Pie Refresher

10 Maple Mocha Contentment


## Charcuterie

14 Bacon Cheese Ball


15 Candied Pecans

14 Whiskey Bacon Jam

15 Wild Plum Jelly


## Cookies, Brownies & Bars

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29 Strawberry Wreaths

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40 Amazing Almond Logs

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30 Christmas Cutouts & Royal Icing

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88 Sorbet Mimosas

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89 Lobster Tartlets

90 Glazed Ham w/ Roasted Pears

# happy!

**It's easy to spread holiday cheer with our collection of wintry sips, sweetly spiced cookies and bars, wow-worthy cakes, satisfying feasts and more.**

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52 Penguin Cupcakes

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93 Upside-Down Latte Bake

94 Lary's Legendary Latkes

94 Smoked Salmon Spread

95 Mimosa Bundt Cake

# Make a tree for your front door!

**Welcome guests into your home with a beautiful Christmas tree decoration that's easy to make with a few twigs and greens from your backyard!**

**1.** Gather thin branches. Cut a center vertical branch about 2' long and a bottom horizontal branch about 1½'. Using those as a guide, cut smaller sizes of remaining branches to form tree shape.

**2.** Tie tree branches together with a double loop of raffia or string where each vertical branch joins a horizontal branch.

**3.** Attach evergreen branches to tree form with floral wire, overlapping as you go. Finish by tying snowflakes made of paper doilies or craft paper onto tree with thin wire or ribbon.

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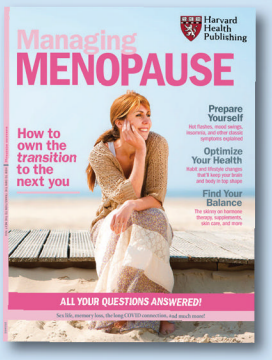


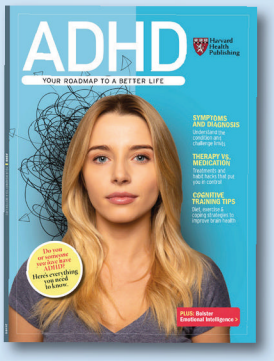

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